cooking collectibles

from

Zeta Chi

Womens Club

TC-375

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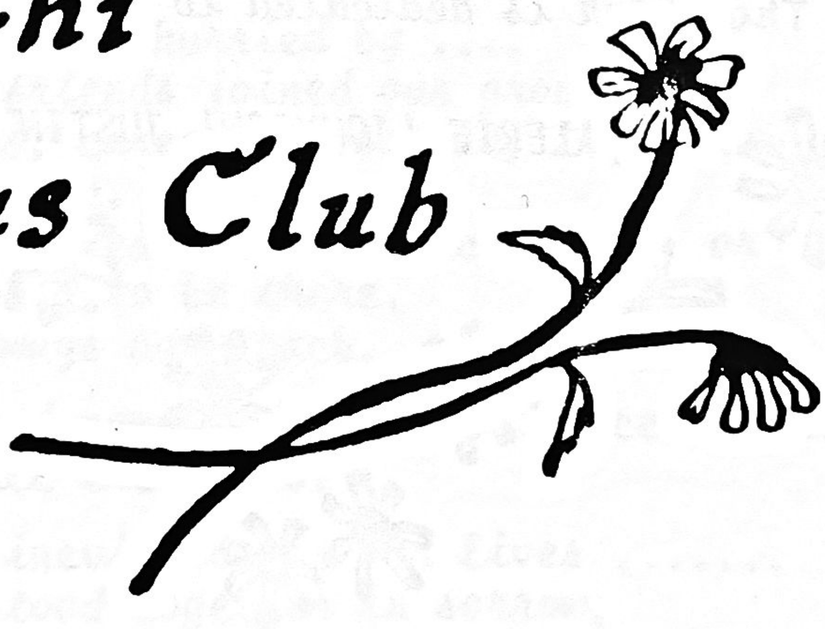
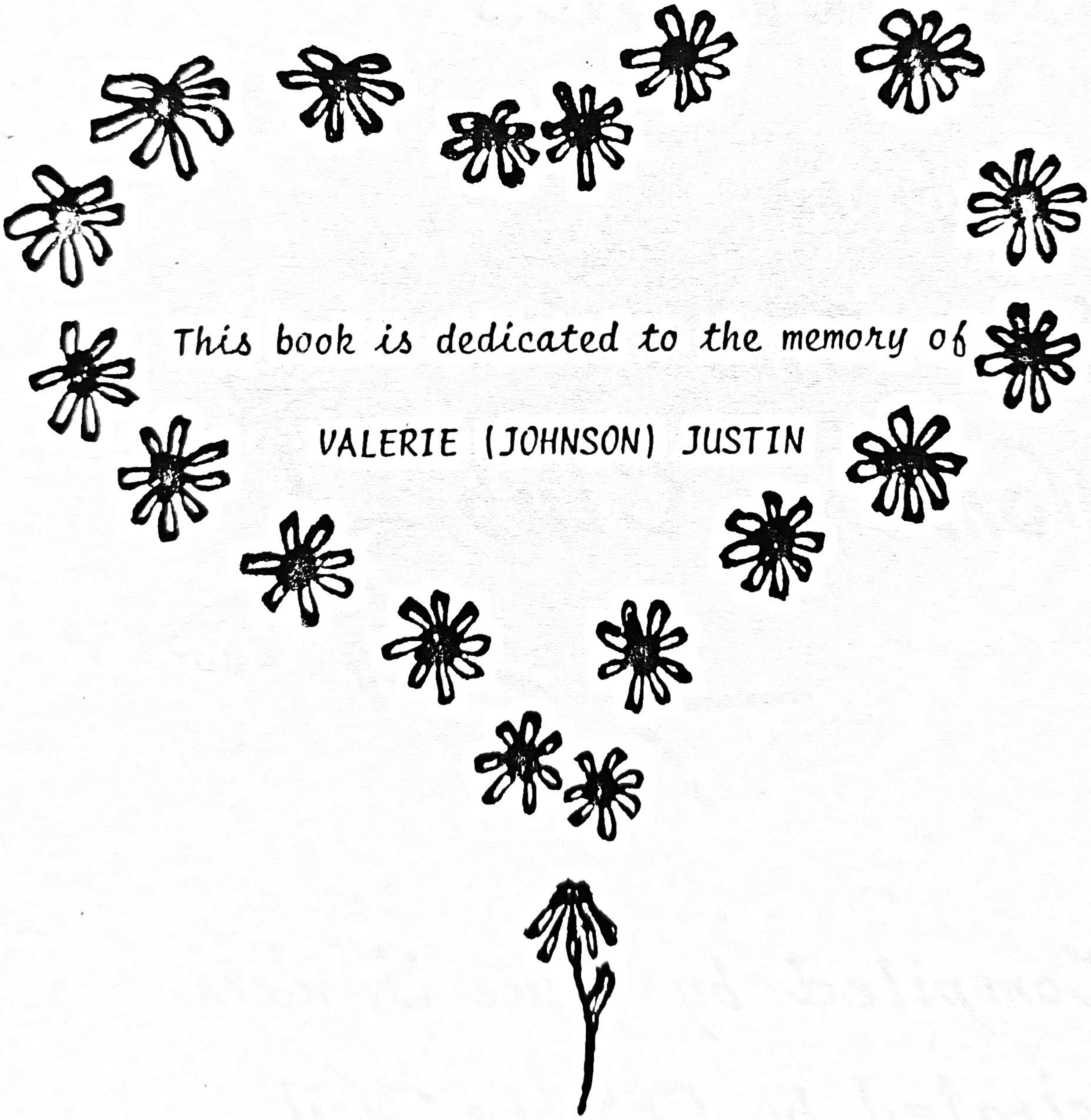


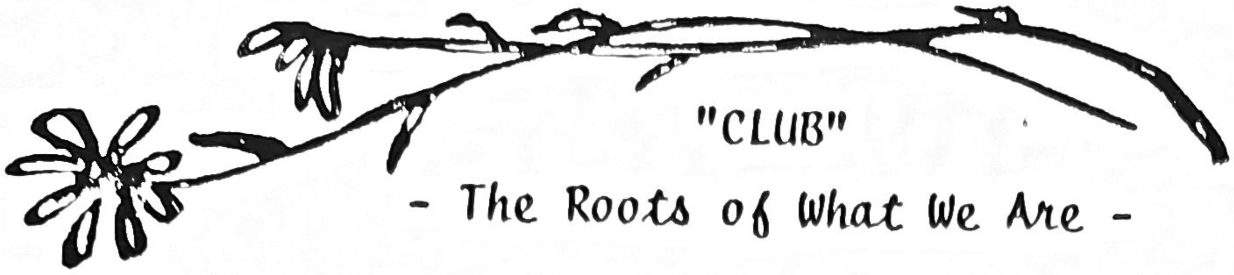
Compiled by Alice Sanders

Illustrated by Bobbe Neil



This book is dedicated to the memory of

VALERIE (JOHNSON) JUSTIN



"CLUB"

- The Roots of What We Are -

WE began .... in our time of growing up ....
A group of giggling girls, sharing our teenage lives.

We were voted into Club ....
Followed by initiation, installation and exhilaration.
Boyfriends, parties, picnics and dances,
Daydreams .... and special boys.
Soon there were engagements, bridal showers, and weddings.
Surprisingly - even the husbands became good friends.
It wasn't long until the showers changed
And one by one, a beautiful, delightful baby was born to
each of us.
Our young hearts experienced the joys and, sometimes,
heartaches of the young marrieds.
We became homemakers; cooked and cleaned; exchanged ideas
on everything; there were visits and telephone
calls; understanding and encouragement; helping
hands and, always .... loyalty.

It seemed so quickly the years hurried by ....
Life styles changed; new friends joined our group.
Babies grew into teenagers; careers blossomed; life grew
hectic.
From time to time someone moved away, or became ill, or
simply too busy to be there.
But they always came back.

AND Club prevailed .... and remained Club .... Once a month
through all the years.

Of course, there was the inevitable in our lives ....
Death. We stood together in sorrow,
Agonizing with each other. Because we cared.

THEN we were doubly blessed .... For our children grew up.
We started bridal and baby showers all over again.

AND, one by one ..... beautiful, delightful grandchildren
are filling our lives.

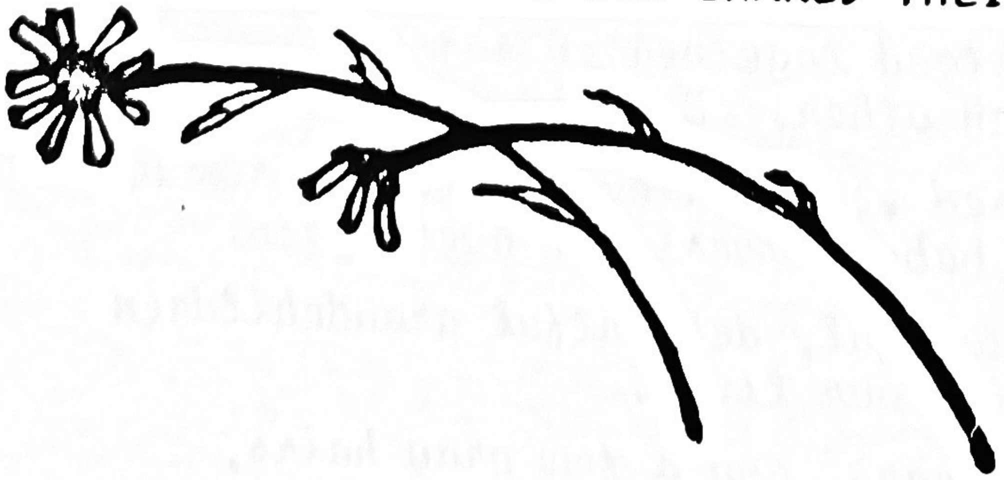
In spite of the years, and a few gray hairs,
We're magically together still.
There's a bond that binds us heart to heart ..... ♡
We know the value of being friends.

THIS IS A COLLECTION OF FAVORITE RECIPES SUBMITTED BY MEMBERS OF THE ZETA CHI WOMEN'S CLUB, WHICH HAS BEEN IN EXISTENCE FOR OVER FORTY YEARS.

CLUB BEGAN IN 1941 WHEN A GROUP OF JUNIOR HIGH SCHOOL FRIENDS JOINED TOGETHER TO FORM "THE DEBONAIRS", WHICH BECAME "ZETA CHI SORORITY" IN HIGHSCHOOL.

AS TIME PASSED, THE NAME AND EMPHASIS CHANGED; TACOMA ORTHOPEDIC GUILD WAS FORMED AND CLUB JOINED AS A SATELLITE GROUP, GIVING SERVICE AND RAISING MONEY FOR THE CHILDRENS' ORTHOPEDIC HOSPITAL. (*In 1948 we were invited to participate in the Daffodil Parade - one of the first women's organizations to be asked - and we decorated a yellow convertible in which the officers rode, calling attention to the Tacoma Orthopedic Association.*) IN THE EARLY 1950'*s* WE BECAME A GARDEN CLUB, AND EVENTUALLY BECAME, SIMPLY, "ZETA CHI WOMEN'S CLUB", DONATING SERVICE AND FUNDS TO VARIOUS CHARITIES THROUGHOUT THE YEARS.

OVER THE MANY YEARS OF CLUB MEETINGS, PARTIES AND FAMILY GET-TOGETHERS, FAVORITE DISHES HAVE BECOME TRADITIONS. WE HOPE THAT EVERYONE WILL ENJOY THESE SPECIAL FAVORITES OF OURS, AND WE GRATEFULLY ACKNOWLEDGE ALL THE MEMBERS WHO SHARED THEIR RECIPES.



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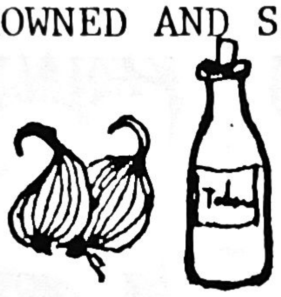
Be happy.
Be beautiful.
Live fully each
moment.
Cherish others
and
Yourself

Appetizers, Brunch Dishes, and Dips

TINY SWEET-SOUR MEATBALLS

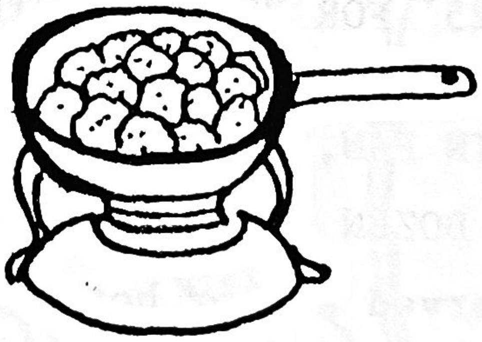
1 1/2 POUND LEAN PORK LOINS, GROUND (Can use all hamburger
1 POUND GROUND BEEF and some sausage)
1 CUP PACKAGED DRY BREAD CRUMBS
1/2 CUP CHOPPED ALMONDS, BROWNED AND SALTED
2 EGGS, BEATEN
3 TABLESPOONS SOY SAUCE
2 CLOVES GARLIC, CRUSHED
SALT TO TASTE
DASH OF TABASCO
DASH OF NUTMEG
CORNSTARCH FOR COATING
PEANUT OIL



THOROUGHLY COMBINE INGREDIENTS, FORMING INTO SMALL BALLS THE SIZE OF A QUARTER. ROLL IN CORNSTARCH TO COAT. FRY SLOWLY FOR TWENTY MINUTES.

NOTE: MAY BE MADE AHEAD AND FROZEN.

SAUCE:



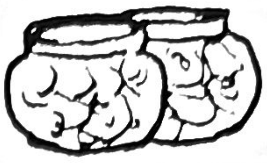
1 LARGE CAN PINEAPPLE CHUNKS, DRAINED
1 CUP PINEAPPLE JUICE
2 CUPS VINEGAR
1-1/2 CUPS SUGAR
1/2 CUP SOY SAUCE
4 TABLESPOONS CORNSTARCH.

MIX PINEAPPLE, JUICE, VINEGAR AND SOY SAUCE. STIR IN SUGAR BLENDED WITH CORNSTARCH. COOK, STIRRING CONSTANTLY OVER LOW HEAT FOR TEN MINUTES. ADD MEATBALLS, AND SERVE IN CHAFING DISH.

YIELD - THIRTY SERVINGS.

- Mary Mocha

ARTICHOKE NIBBLES



TWO JARS (6 OZ. EA.) MARINATED ARTICHOKES
ONE SMALL ONION, FINELY CHOPPED
ONE CLOVE GARLIC, MINCED

FOUR EGGS
1/4 TEASPOON SALT
1/4 CUP FINE DRY BREAD CRUMBS, OR CRACKER CRUMBS
1/8 TEASPOON EACH PEPPER, OREGANO AND TABASCO
1/2 CUP SHARP CHEDDAR CHEESE, SHREDDED
2 TABLESPOONS MINCED PARSLEY

DRAIN LIQUID FROM ONE JAR OF ARTICHOKE HEARTS INTO FRYING PAN; DRAIN LIQUID FROM OTHER JAR (and reserve for something else). CHOP ARTICHOKES FINELY AND SET ASIDE. ADD ONION AND GARLIC TO OIL IN PAN AND SAUTE UNTIL LIMP.

BEAT EGGS WITH FORK IN BOWL; ADD CRUMBS, SALT, PEPPER, OREGANO AND TABASCO AND STIR IN CHEESE, PARSLEY, ARTICHOKES AND ONION MIXTURE.

TURN INTO WELL-OILED 7" x 11" OR 9" x 9" GLASS BAKING PAN. BAKE AT 325° FOR 30-35 MINUTES OR UNTIL SET WHEN TAPPED LIGHTLY WITH FINGER.

LET COOL IN PAN, THEN CUT INTO ONE INCH SQUARES

MAKES TWO DOZEN

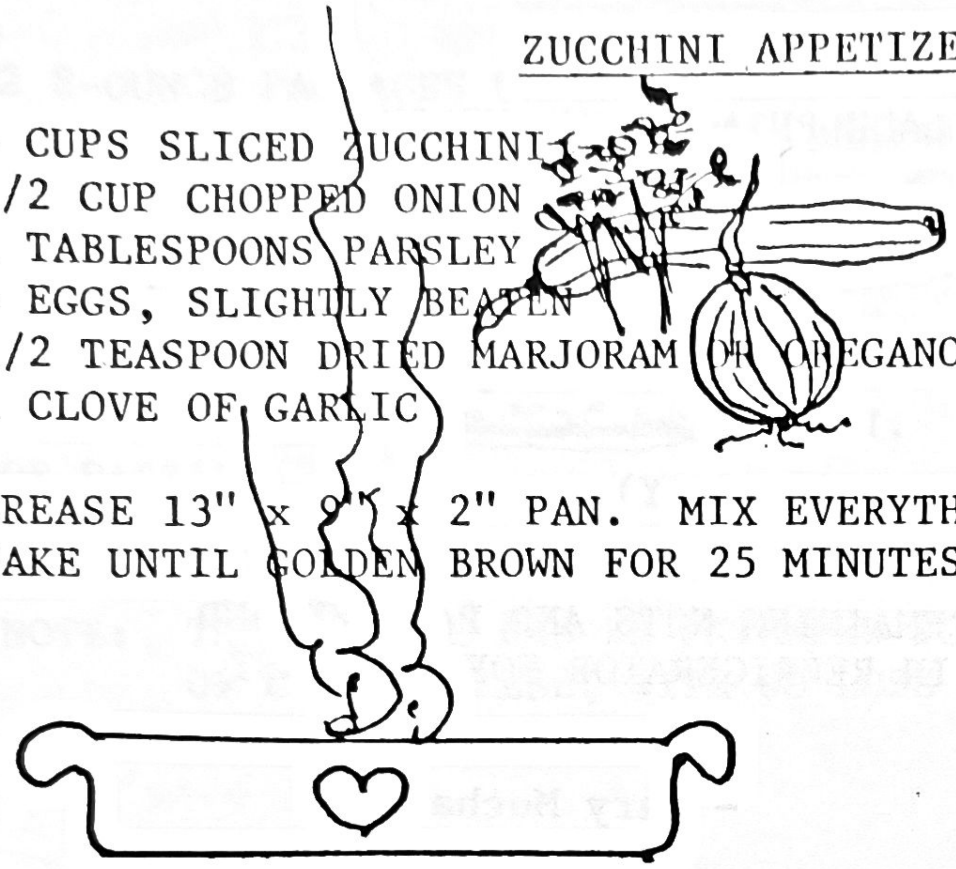
(Can be served either hot or cold - can also be frozen then reheated before serving).

- Dorothy O'Brien

"A friend is one to whom one may pour out all the contents of one's heart, chaff and grain together, knowing that the gentlest of hands will take and sift it, keep what is worth keeping, and with the breath of kindness blow the rest away."

(Arabian Proverb)

ZUCCHINI APPETIZERS



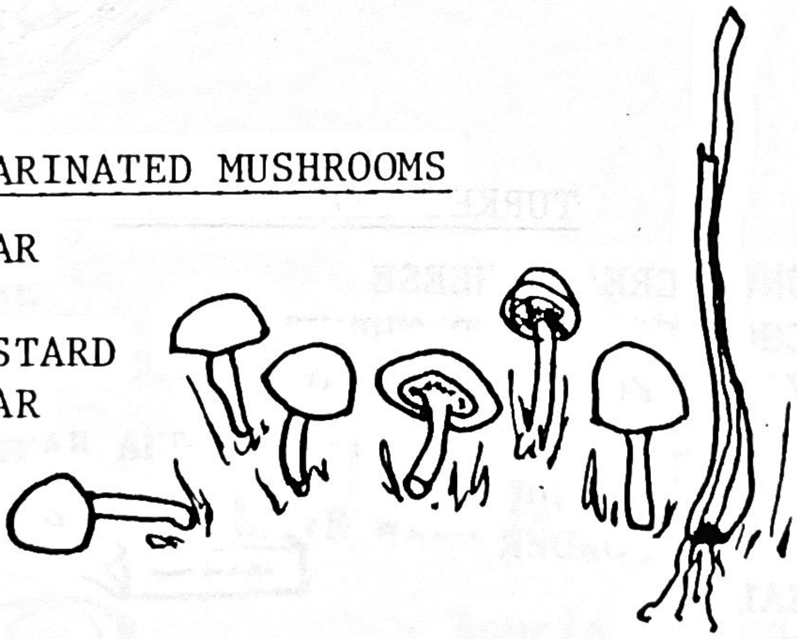
3 CUPS SLICED ZUCCHINI
1/2 CUP CHOPPED ONION
2 TABLESPOONS PARSLEY
4 EGGS, SLIGHTLY BEATEN
1/2 TEASPOON DRIED MARJORAM OR OREGANO
1 CLOVE OF GARLIC

1 CUP BISKIT MIX
1/2 CUP PARMESAN CHEESE
1/2 TEASPOON SALT
1/2 TEASPOON SEASONED SALT
DASH PEPPER
1/4 CUP VEGETABLE OIL

GREASE 13" x 9" x 2" PAN. MIX EVERYTHING. SPREAD IN PAN. BAKE UNTIL GOLDEN BROWN FOR 25 MINUTES.

- Liz Mocha Seffens

MARINATED MUSHROOMS



1/3 CUP RED WINE VINEGAR
1/3 CUP SALAD OIL
1 TEASPOON PREPARED MUSTARD
1 TABLESPOON BROWN SUGAR
2 TEASPOONS PARSLEY
1/2 TEASPOON SALT
1 SMALL ONION, SLICED
2 CUPS MUSHROOMS

BOIL MIXTURE FIFTEEN TO TWENTY MINUTES; ADD MUSHROOMS.

- Judy Nack

"If I mayn't tell you what I feel, what is the use of a friend?"

- William Thackeray -

CHEESE BALL

3 TEASPOONS ROQUEFORT CHEESE
3 SMALL OR 1 LARGE PACKAGE PHILADELPHIA CREAM CHEESE
1 PACKAGE WEDGE CHIVE CHEESE
1/2 JAR ROKA SPREAD CHEESE
2 TABLESPOONS HORSERADISH
2 TEASPOONS WORCESTERSHIRE SAUCE
1 TABLESPOON GRATED ONION
1/2 CUP CHOPPED NUTS
PARSLEY (ABOUT 1/2 BUNCH, or DRIED VARIETY)

MIX ALL CHEESE WITH HALF THE NUTS AND HALF THE PARSLEY. FORM INTO BALL OR LOG. THEN TAKE REMAINING NUTS AND PARSLEY AND ROLL BALL INTO MIXTURE. SET IN REFRIGERATOR FOR AT LEAST THREE HOURS, OR OVERNIGHT.

- Mary Mocha

TURKEY CHEESE BALL

1 PACKAGE 8-OUNCE CREAM CHEESE
1 CUP FINELY CHOPPED COOKED TURKEY
3/4 CUP FINELY CHOPPED TOASTED ALMONDS
1/3 CUP REAL MAYONNAISE
2 TABLESPOONS CHOPPED CHUTNEY
1 TABLESPOON CURRY POWDER
1/4 TEASPOON SALT
CHOPPED PARSLEY

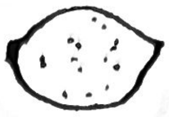
MIX TOGETHER, CHILL SEVERAL HOURS. SHAPE INTO BALL. ROLL IN PARSLEY.

MAKES 2-1/2 CUPS.

- Judy Nack

HOT CRAB DIP

2 8-OUNCE PACKAGES OF CREAM CHEESE
1 CAN (6-1/2 OUNCE) CRAB MEAT, DRAINED
JUICE OF 1 LEMON
2 TEASPOONS MINCED ONION
1 TO 2 TEASPOONS HORSERADISH

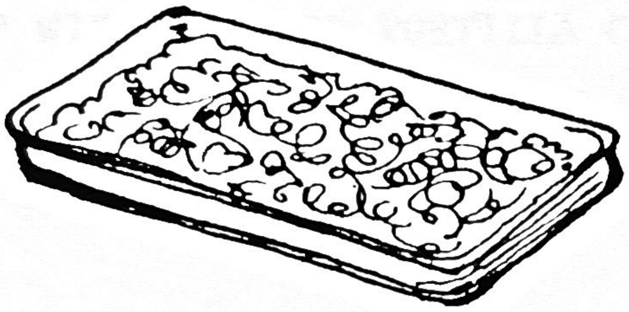


BLEND INGREDIENTS IN OVEN-PROOF CASSEROLE. BAKE AT 350° FOR 20 MINUTES OR UNTIL HOT AND BUBBLY. SPRINKLE WITH ALMONDS OR PAPRIKA.

SERVE WITH CORN CHIPS.

NOTE: THIS RECIPE CAN BE EXTENDED BY DOUBLING THE AMOUNT OF CREAM CHEESE, WITH NO LOSS OF CRAB FLAVOR.

- Dorothy O'Brien



CHEESE-CRAB DIP

1 POUND VELVEETA CHEESE 1 CUBE BUTTER

MELT SLOWLY.

ADD 1 CAN CRAB AND 2 TABLESPOONS SHERRY.

KEEP WARM IN CHAFING DISH AND SERVE WITH TRISKITS OR CRACKERS.

- Bonnie Dellen

POINSETTIA DIP

1 3-OUNCE PACKAGE CREAM CHEESE
1 MEDIUM, RIPE AVOCADO
1/4 CUP GREEN PEPPER (optional)
2 TABLESPOONS SALAD DRESSING
1/2 TEASPOON SALT
1 7-OUNCE CAN RED SALMON, DRAINED
1/4 CUP ONION, MINCED
1/4 CUP RIPE OLIVES, CHOPPED
FEW DROPS TABASCO

PLACE FIRST FIVE INGREDIENTS IN MIXER BOWL. BLEND UNTIL LIGHT AND FLUFFY. FLAKE SALMON AND REMOVE ROUND BONES. COMBINE WITH ONIONS AND OLIVES, THEN FOLD INTO CHEESE MIXTURE. CHILL THOROUGHLY. GARNISH WITH RED TOMATO WEDGES AND GRATED HARD-COOKED EGG.

(Double recipe for a crowd).

- Ginny Bailey

SWEDISH NUTS

1-1/2 CUPS BLANCHED ALMONDS
2 CUPS WALNUT HALVES
1 CUP SUGAR
1/2 CUP BUTTER OR MARGARINE
PINCH OF SALT
2 EGG WHITES, BEATEN STIFF

TOAST NUTS IN 325° OVEN FOR THIRTY MINUTES OR UNTIL LIGHT BROWN. STIR EVERY TEN MINUTES. BEAT SALT AND SUGAR INTO EGG WHITES UNTIL STIFF PEAKS FORM. FOLD NUTS INTO MERINGUE. MELT BUTTER IN 9" x 13" PAN. POUR NUT MIXTURE ON TOP. BAKE IN 325° OVEN UNTIL NUTS ARE BROWN AND NO BUTTER REMAINS. STIR EVERY TEN MINUTES FOR ABOUT THIRTY MINUTES.

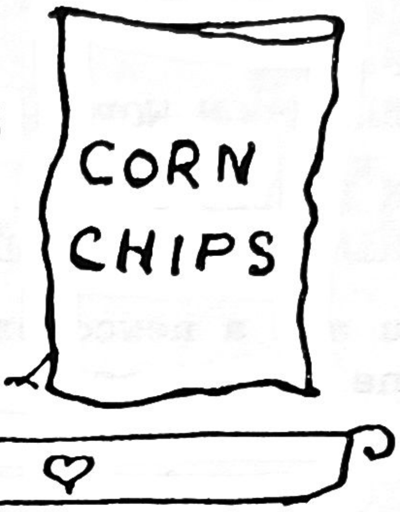
- Ginny Bailey

MEXICAN HAYSTACK

MIX: ONE LARGE CAN REFRIED BEANS, ONE PACKAGE (DRY) TACO SAUCE, AND A FEW DROPS TABASCO (OR LIQUID TACO SAUCE) TOGETHER. SPREAD ON LARGE PLATTER.

MIX: THREE AVOCADOS, MASHED, WITH FOUR TABLESPOONS SOUR CREAM AND TWO TABLESPOONS LEMON JUICE; SPREAD ON TOP OF FIRST MIXTURE, THEN

LAYER: FOUR GREEN ONIONS, CHOPPED
ONE SMALL CAN CHOPPED GREEN CHILIES
TWO SMALL CANS SLICED OLIVES
THREE SMALL TOMATOES, DICED
(or cherry tomatoes, sliced)
1-1/2 CUPS SHREDDED CHEDDAR CHEESE
1-1/2 CUPS SHREDDED JACK CHEESE



TOP: WITH ALFALFA SPROUTS

SCOOP UP WITH CORN OR TORTILLA CHIPS.

- Sue Sanders

SALTED ALMONDS

TWO CUPS WHOLE BLANCHED ALMONDS
1/2 CUP BUTTER OR MARGARINE,
CUT INTO SMALL PIECES
1/8 TEASPOON SALT

HEAT OVEN TO 300°F. SPREAD ALMONDS IN SINGLE LAYER IN LARGE BAKING PAN; DOT WITH BUTTER. BAKE THREE MINUTES, UNTIL BUTTER MELTS; STIR TO COAT NUTS. BAKE ABOUT TWELVE TO FIFTEEN MINUTES LONGER, UNTIL ALMONDS ARE GOLDEN BROWN. SPRINKLE WITH SALT AND STIR AGAIN. COOL COMPLETELY BEFORE SERVING. STORE IN AIRTIGHT CONTAINER.

MAKES TWO CUPS.

- Judy Nack

"CHILI CON QUESO"

(CHEESE DIP)

2 CANS CREAM OF CHICKEN SOUP
2 4-OUNCE CANS CHOPPED OR DICED GREEN CHILIES
1 8-OUNCE PACKAGE SHARP CHEDDAR CHEESE
GARLIC POWDER
DASH OF SALT
1/2 TABLESPOON WORCESTERSHIRE SAUCE

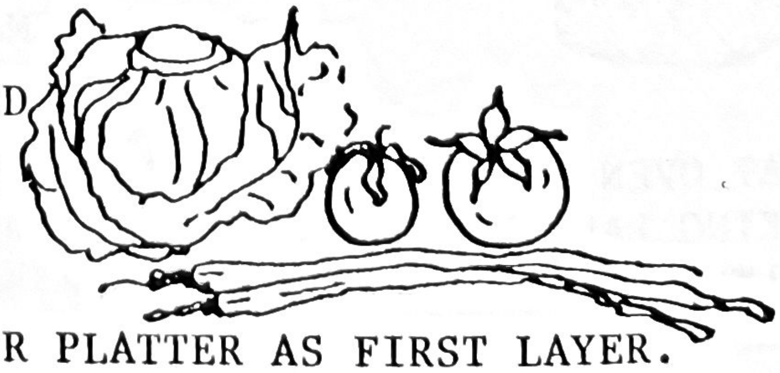
HEAT IN DOUBLE BOILER UNTIL CHEESE MELTS. KEEP WARM. SERVE WITH CHIPS, FRITOS AND/OR FRESH VEGETABLES TO DIP.

(If you are a newcomer to Mexican food, you might want to use just one can of green chilies!)

- Fran Shoemaker

MEXICAN DIP

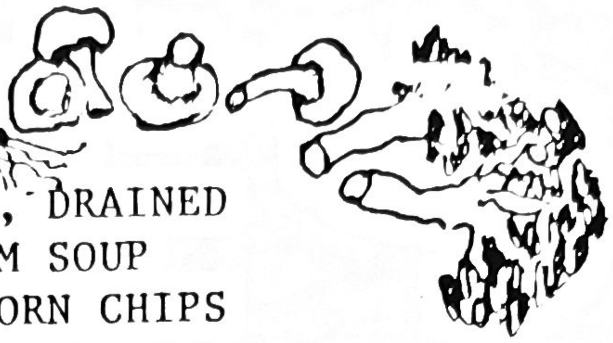
1 SMALL-TO-MEDIUM SIZED HEAD OF LETTUCE
1 10-1/2 OUNCE CAN BEAN DIP
1 LARGE, RIPE AVOCADO, MASHED, OR 1 CAN AVOCADO DIP OR FROZEN
AVOCADO GUACAMOLE
SHARP CHEESE, SHREDDED
1 LARGE OR 2 SMALL TOMATOES, DICED
1 SMALL ONION, CHOPPED
1 8-OUNCE CARTON SOUR CREAM
BLACK OLIVES, SLICED OR CHOPPED



SHRED LETTUCE AND PLACE ON DISH OR PLATTER AS FIRST LAYER. LAYER REMAINING INGREDIENTS ON TOP OF LETTUCE IN ORDER GIVEN, SPREADING OUT TO EDGE OF LETTUCE. CHILL.

- Cindy Bailey

HOT CHEESE & BROCCOLI DIP



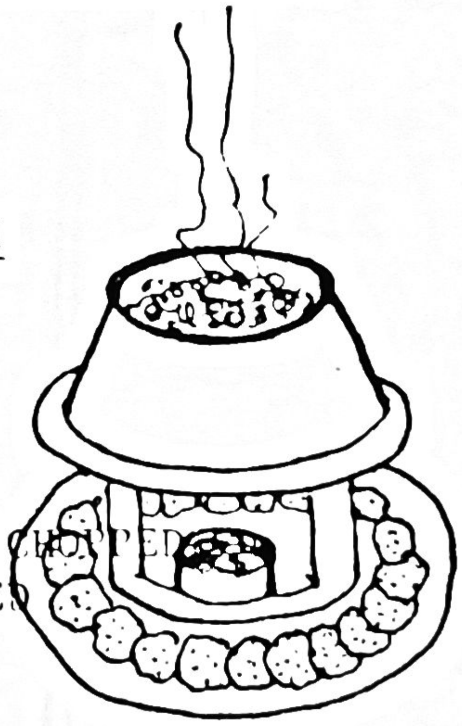
2 PACKAGES FROZEN CHOPPED BROCCOLI
4 TABLESPOONS BUTTER OR MARGARINE
1 CUP CHOPPED ONION
1 6 OUNCE ROLL GARLIC CHEESE
4 OUNCES MUSHROOMS, STEMS AND PIECES, DRAINED
1 #10-3/4 OUNCE CAN CREAM OF MUSHROOM SOUP
1 LARGE BAG KING-SIZE FRITOS BRAND CORN CHIPS

COOK BROCCOLI IN SMALL AMOUNT OF WATER JUST TO THAW; DRAIN. SAUTE ONION IN BUTTER. MELT CHEESE IN ONION MIXTURE. STIR IN MUSHROOMS, SOUP AND BROCCOLI.

SERVE HOT IN CHAFING DISH WITH CORN CHIPS.

(Thin with small amount of milk, if necessary.)

BROCCOLI CHAFING DISH



2 PACKAGES FROZEN CHOPPED BROCCOLI
1 ROLL KRAFT GARLIC CHEESE
1 CAN CREAM OF MUSHROOM SOUP
2 TABLESPOONS FLOUR
1 BUNCH GREEN ONIONS (5-7 STEMS), FINELY CHOPPED
2 STALKS CELERY, PEELED AND FINELY CHOPPED
1 STICK MARGARINE
1 LARGE CAN MUSHROOM STEMS AND PIECES

SAUTE ONIONS AND CELERY IN MARGARINE. ADD FLOUR, THEN CHEESE. ADD MUSHROOMS AND SOUP. COOK BROCCOLI ACCORDING TO DIRECTIONS, AND ADD TO CHEESE AND SOUP MIXTURE. BEAT DIP BEFORE POURING INTO CHAFING DISH.

DIP MAY BE SERVED IN SMALL PASTRY SHELLS ON MELBA TOAST ROUNDS OR AS A CHIP DIP.

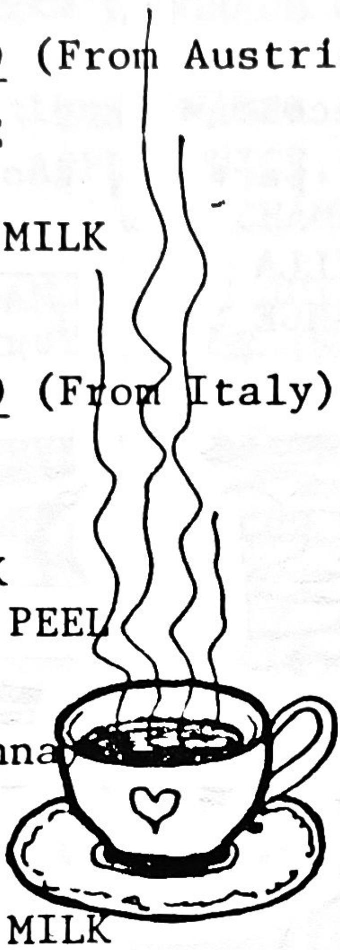
These two versions both donated by Ginny Bailey.

Don't
Criticize the
Coffee....
You may be
Old and Weak
Yourself
some day.

Beverages

EXOTIC COFFEES

All over America a cup of coffee is known as a "CUP OF HOSPITALITY". We think you will find these exotic coffee blends very interesting, since they are blends from other lands. They're so easy to make and are real money savers, too.



ITALIAN MOCHA EXPRESSO (From Austria)

1/2 CUP INSTANT COFFEE
1/2 CUP SUGAR
2-1/4 CUPS NONFAT DRY MILK
1/4 CUP COCOA POWDER

This blend is so delicious and smooth that people linger over it for hours. Especially relaxing and refreshing.

CAFE ORANGE CAPPUCCINO (From Italy)

1 CUP INSTANT COFFEE
1-1/2 CUP SUGAR
2 CUPS NONFAT DRY MILK
1 TEASPOON DRY ORANGE PEEL

Italian style...unique blend. Carefully blended orange flavor and coffee to taste like the coffee from the country it represents. So different - It's great!

CAFE VIENNA (From Vienna)

1 CUP INSTANT COFFEE
1-1/3 CUPS SUGAR
1-1/3 CUPS NONFAT DRY MILK
1 TEASPOON CINNAMON

In Vienna, they drink an enticing coffee that makes interesting conversation. The cinnamon taste is so delicious - you'll love it!

SWISSE MOCHA (From Switzerland)

1 CUP INSTANT COFFEE
1 CUP SUGAR
2 CUPS NONFAT DRY MILK
4 TEASPOONS COCOA POWDER

In Switzerland, one of the most popular drinks is coffee with chocolate. It's taste is so delicious and certainly a relaxing and satisfying flavor - an experience to remember!

SPECIAL NOTE: Sugar Twin may be substituted for sugar if desired. Sixteen teaspoons equal one cup. Also, Sanka or other decaffeinated coffee may be used in place of regular coffee.

DIRECTIONS: One or two teaspoons with one cup hot water (two teaspoons with multi-mugs). The price in supermarkets is $2.00 for 6 ounce size. These recipes will make a 12 ounce size. Mix all ingredients for each blend, seal and shake well to mix. Store in jars and label.

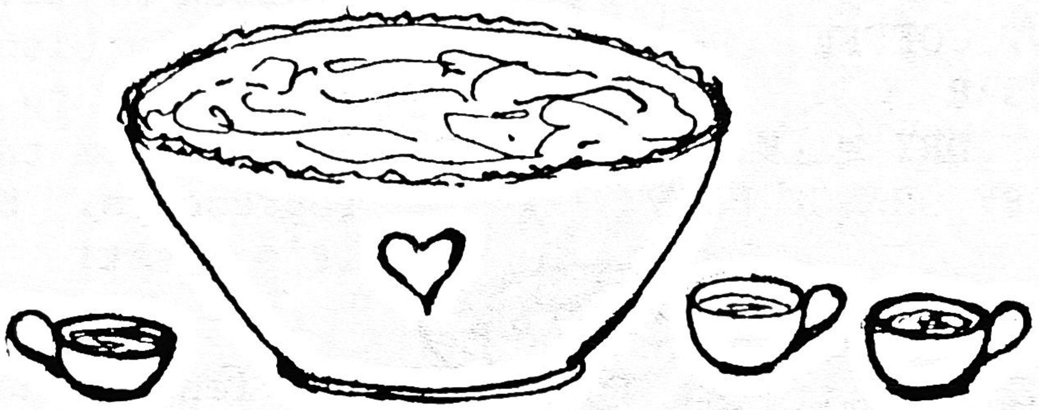
- Bonnie Dellen

CLUB PUNCH

This goes back to our beginning in the 1940's. Served at every special occasion "tea". Has become a traditional punch.

(Great for kids' parties, too!)

ONE QUART VANILLA ICE CREAM
ONE QUART ORANGE SHERBET
ONE QUART GINGER ALE



HOT BUTTERED RUM

ONE QUART VANILLA ICE CREAM
ONE POUND BROWN SUGAR
ONE POUND BUTTER

MIX THOROUGHLY IN LARGE BOWL.

PUT ONE SHOT WHISKEY OR RUM IN MUG. ADD BOILING WATER AND A LARGE SCOOP OF BATTER. STIR WELL, AND SPRINKLE WITH NUTMEG.

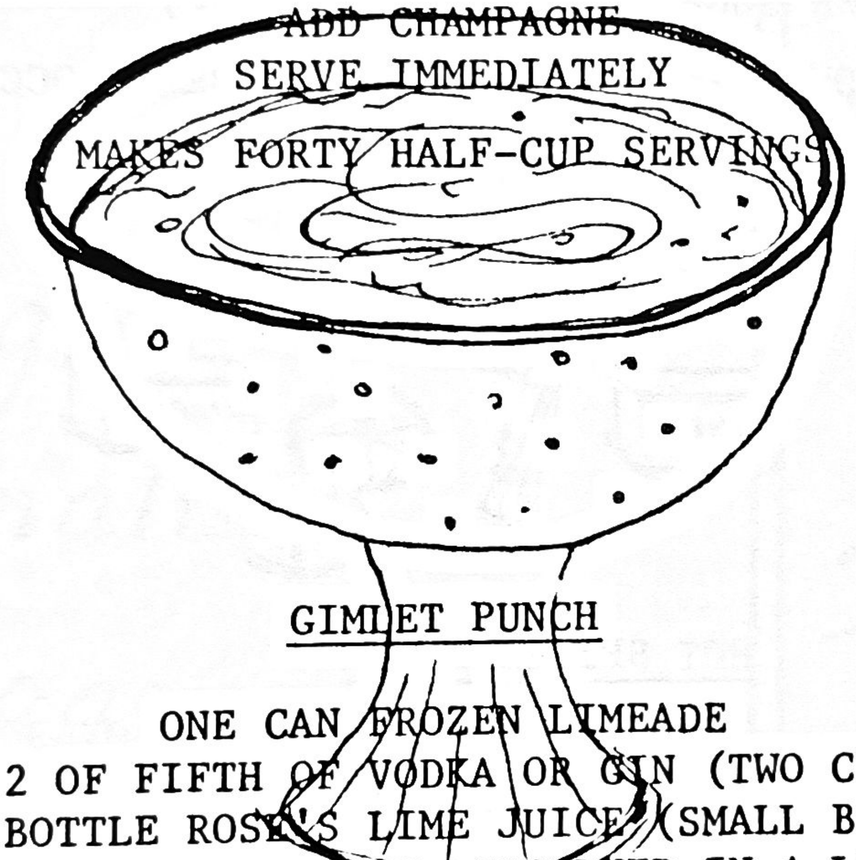
- Bobbe Neil

CHAMPAGNE PUNCH

ONE 12 OUNCE CAN FROZEN LEMONADE CONCENTRATE, THAWED
ONE 12 OUNCE CAN FROZEN ORANGE JUICE CONCENTRATE, THAWED
1-1/2 QUARTS COLD WATER (SIX CUPS)
ONE QUART APPLE JUICE, CHILLED
TWO BOTTLES (4/5 QUART EACH) CHAMPAGNE, WELL-CHILLED

COMBINE JUICES, WATER AND APPLE JUICE. STIR WELL; CHILL
JUST BEFORE SERVING POUR INTO PUNCH BOWL
ADD CHAMPAGNE
SERVE IMMEDIATELY

MAKES FORTY HALF-CUP SERVINGS



GIMLET PUNCH

ONE CAN FROZEN LIMEADE
1/2 OF FIFTH OF VODKA OR GIN (TWO CUPS)
1/2 BOTTLE ROSE'S LIME JUICE (SMALL BOTTLE)
3 OR 4 TABLESPOONS SUGAR, DISSOLVED IN A LITTLE WATER
CHOPPED ICE

BEFORE SERVING (WHEN ICE HAS PARTIALLY DISSOLVED) ADD:
ONE LARGE SIZE BOTTLE SPARKLING WATER

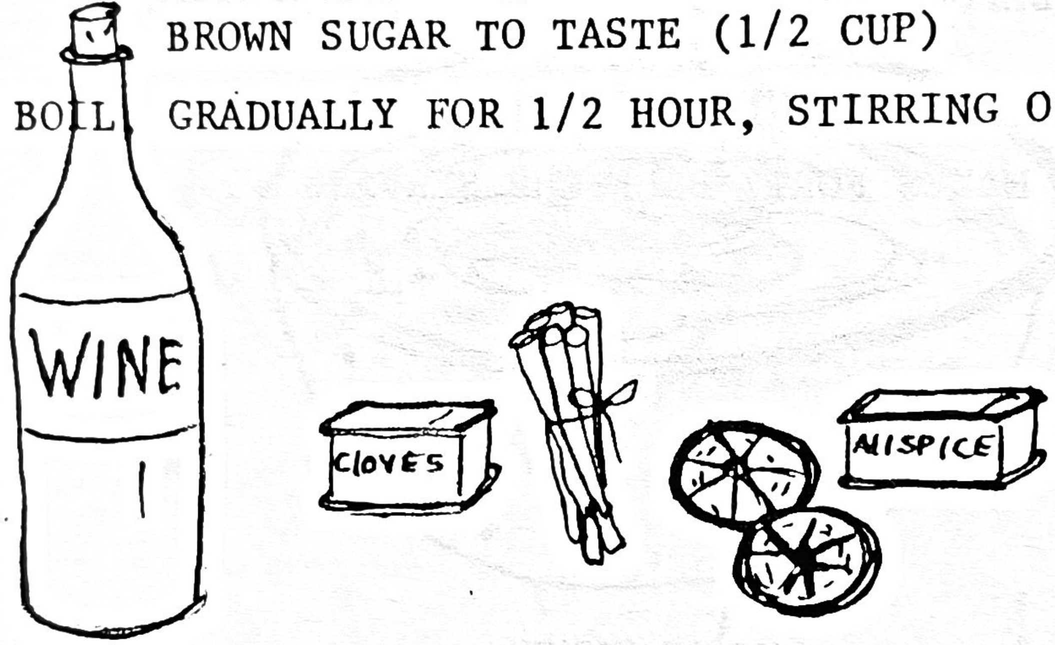
SERVES APPROXIMATELY TWELVE

- Dorothy O'Brien -

MERLIN'S HOT SPICED WINE

ONE GALLON TOKAY OR BURGUNDY WINE
ONE PINT HONEY
EIGHT CRUSHED CINNAMON STICKS
FORTY CLOVES
TEN WHOLE ALLSPICE
BROWN SUGAR TO TASTE (1/2 CUP)

HEAT, NOT BOIL GRADUALLY FOR 1/2 HOUR, STIRRING OCCASIONALLY.



HOT SPICED WINE

10 WHOLE CARDAMOM
1 STICK CINNAMON
1 CUP WHOLE BLANCHED ALMONDS
2 BOTTLES DRY WHITE WINE
5 WHOLE CLOVES
1 CUP RAISINS
1/2 CUP SUGAR
1 BOTTLE DRY RED WINE

ORANGE SLICES, STUCK WITH CLOVES, FOR GARNISH.

COMBINE SPICES, ALMONDS AND RAISINS. ADD ORANGE PEEL TO PAN WITH ONE BOTTLE WHITE WINE. HEAT TO BOILING; COOL AND STORE TILL SERVING TIME (TWO DAYS). REMOVE ORANGE PEEL AND SPICES LEAVING RAISINS AND ALMONDS. ADD OTHER WINES AND SUGAR.

HEAT, DON'T BOIL. SERVE, FLOATING ORANGE SLICES IN EACH CUP.

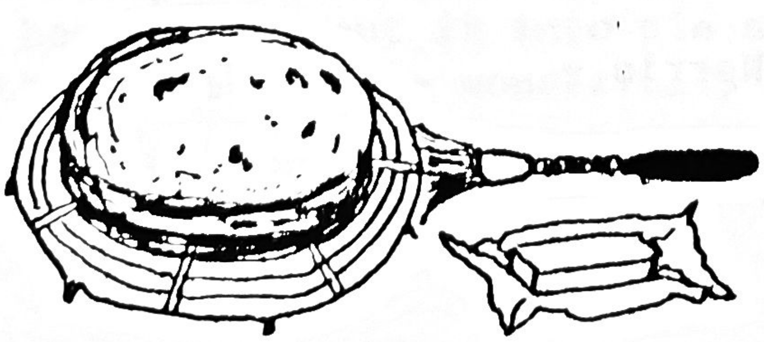
Youth
is a gift
of nature....
But age is
A work of
Art.

Breads,
Rolls
and
Pancakes

SWEDISH RYE BREAD

COMBINE	1/2 CUP MOLASSES, 1 TABLESPOON SALT, 3 TABLESPOONS SHORTENING, 1-1/2 CUPS HOT WATER
ADD	2-1/2 CUPS SIFTED RYE FLOUR - MIX WELL. ALLOW TO COOL TO LUKEWARM.
SOFTEN	1 PACKAGE ACTIVE DRY YEAST IN 1/4 CUP WARM WATER. LET STAND FIVE MINUTES; ADD TO COOL RYE FLOUR MIXTURE.
WORK IN	3-1/2 TO 4 CUPS SIFTED ALL-PURPOSE FLOUR AND TWO TABLESPOONS CARAWAY SEED.
TURN OUT	DOUGH ONTO LIGHTLY FLOURED BOARD. SHAPE INTO ROUND BALL. COVER WITH BOWL AND LET REST TEN MINUTES.
KNEAD	FOR TEN MINUTES.
PLACE	IN LIGHTLY GREASED BOWL, TURNING AROUND TO GREASE SURFACE.
COVER	AND LET RISE IN WARM PLACE FOR 1-1/2 HOURS.
DIVIDE	INTO TWO EQUAL PARTS; COVER AND LET REST FOR TEN MINUTES. SHAPE INTO ROUND OR OBLONG LOAVES AND PLACE IN GREASED PANS (PIE PANS, ROUND PANS, LOAF PANS). COVER AND LET RISE IN WARM PLACE FOR 1-1/2 HOURS.
BAKE	AT 375° FOR 25 TO 35 MINUTES. REMOVE FROM PANS AND BRUSH WITH SOFTENED BUTTER.

- Mary Mocha



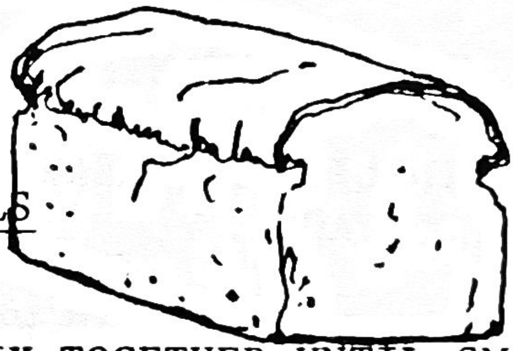
ROMAN MEAL YEAST BREAD

7 CUPS FLOUR (DIVIDED)
3 PACKAGES YEAST
3 TABLESPOONS SUGAR
3 CUPS WARM WATER
2 TABLESPOONS OIL
2 CUPS ROMAN MEAL CEREAL
1 TABLESPOON SALT

INTO LARGE MIXING BOWL, MEASURE 3-1/2 CUPS FLOUR; STIR IN YEAST, SUGAR AND SALT, MIXING WELL. ADD WATER AND OIL. BEAT AT LOW SPEED OF MIXER UNTIL DRY INGREDIENTS ARE MOISTENED. BEAT THREE MINUTES AT HIGH SPEED. BY HAND, STIR IN CEREAL AND ENOUGH OF REMAINING FLOUR - 1/2 TO 1 CUP AT A TIME. TURN OUT ON FLOURED SURFACE AND KNEAD UNTIL SMOOTH AND ELASTIC. SHAPE INTO BALL - PLACE IN BOWL AND LET RISE UNTIL DOUBLE (ONE HOUR).

PUNCH DOUGH DOWN AND DIVIDE INTO TWO BALLS; LET REST FOR TEN MINUTES. SHAPE INTO LOAVES AND LET RISE.

BAKE AT 375° FOR 40 TO 50 MINUTES.



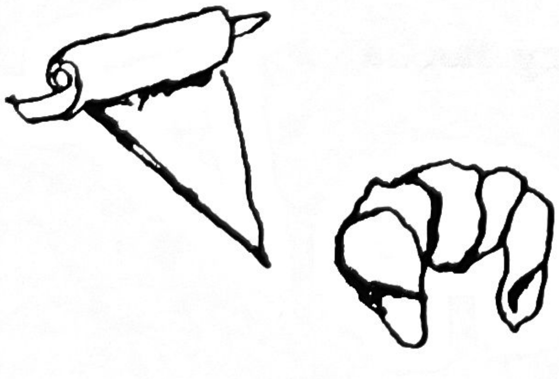
QUICK YEAST ROLLS

2 TABLESPOONS SUGAR
6 TABLESPOONS OIL
1 TABLESPOON SALT
} MIX TOGETHER UNTIL SMOOTH

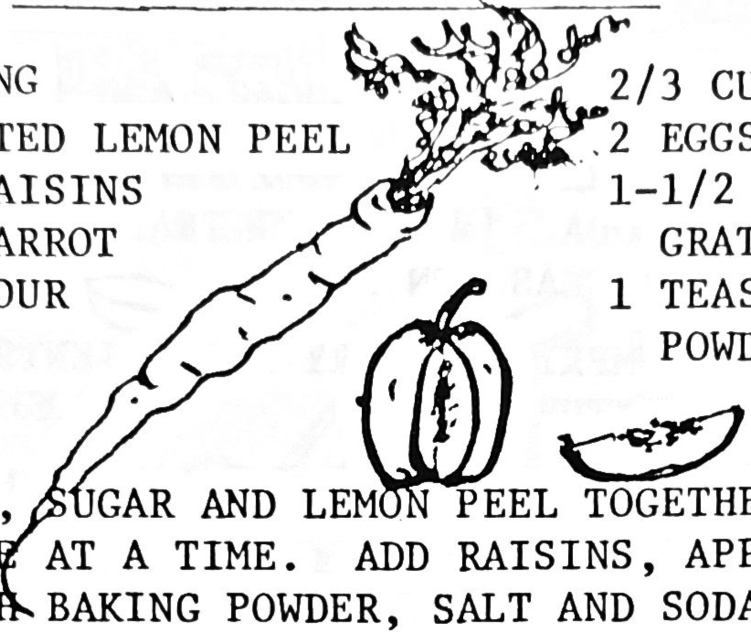
STIR IN: 1 CUP LUKEWARM MILK
ADD: 2 CAKES YEAST, SOFTENED IN 1/2 CUP WARM WATER
BEAT IN: 4 CUPS FLOUR. LET RISE FOR 30 MINUTES, THEN ROLL INTO CRESCENTS AND LET RISE FOR 15 MINUTES.

BAKE: 425° FOR TWELVE TO FIFTEEN MINUTES.

- Bev Harris -



RAISIN CARROT APPLE BREAD

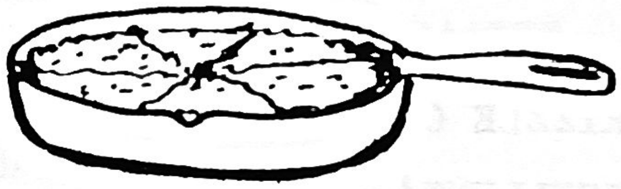


- 1/4 CUP SHORTENING
- 1/2 TEASPOON GRATED LEMON PEEL
- 1 CUP SEEDLESS RAISINS
- 1/2 CUP GRATED CARROT
- 2 CUPS SIFTED FLOUR
- 1 TEASPOON SODA
- 1 TEASPOON SALT
- 2/3 CUP SUGAR
- 2 EGGS
- 1-1/2 CUPS COARSELY GRATED APPLE
- 1 TEASPOON BAKING POWDER

CREAM SHORTENING, SUGAR AND LEMON PEEL TOGETHER UNTIL FLUFFY. BEAT IN EGGS, ONE AT A TIME. ADD RAISINS, APPLE AND CARROT.

SIFT FLOUR WITH BAKING POWDER, SALT AND SODA INTO RAISIN MIXTURE. STIR UNTIL BLENDED. TURN INTO GREASED AND FLOURED LOAF PAN.

BAKE AT 325° FOR ABOUT ONE HOUR.



"SPOON" BREAD

- 2 EGGS, BEATEN
- 1-1/3 CUPS CORN MEAL
- 1/3 CUP FLOUR
- 1/4 CUP (SCANT) SUGAR
- 2 TABLESPOONS BACON FAT
- 1/2 TEASPOON SALT
- 1 TEASPOON SODA
- 1 CUP BUTTERMILK
- 2 CUPS SWEET MILK

MIX CORNMEAL, FLOUR, SUGAR, SALT AND SODA. ADD ONE CUP SWEET MILK AND BEATEN EGGS. ADD ONE CUP BUTTERMILK AND POUR INTO HEAVY SKILLET IN WHICH FAT IS MELTED.

POUR ONE CUP OF SWEET MILK OVER TOP AND BAKE 45 MINUTES IN SLOW OVEN. (325°)

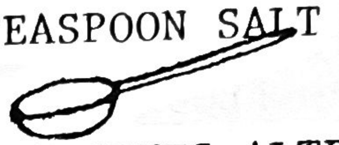
(Don't know why this is called "spoon" bread as it's consistency is heavier - I cut it into pie shaped servings and serve with clam showder - wonderful!)

- Alice Sanders

HARVEST LOAF (PUMPKIN BREAD)

CREAM 1 CUP MARGARINE, 2 CUPS SUGAR, AND 4 EGGS

MIX 3-1/2 CUPS FLOUR
2 TEASPOONS SODA
2 TEASPOONS CINNAMON
1 TEASPOON SALT
1 TEASPOON NUTMEG



ADD 1-1/2 CUPS PUMPKIN AND DRY INGREDIENTS ALTERNATELY TO CREAMED MIXTURE

BAKE AT 350° ABOUT ONE HOUR IN TWO LOAF PANS

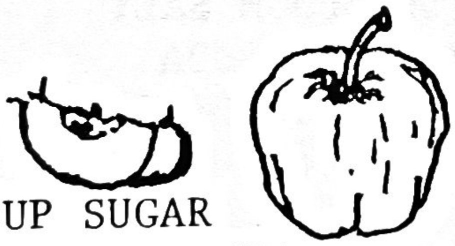
(One cup chocolate chips may be added)

TOPPING:
1 CUP POWDERED SUGAR
1/4 TEASPOON NUTMEG
1/4 TEASPOON CINNAMON
2 TO 4 TABLESPOONS CREAM

DRIZZLE OVER LOAVES

EXCELLENT!

- Debra Birkby



FRESH APPLE BREAD

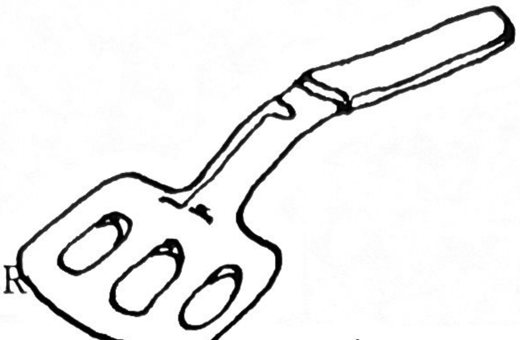
1 CUP SUGAR
2 EGGS, BEATEN
1-1/4 CUPS CHOPPED OR GRATED, PEELED FRESH APPLES
1/2 TEASPOON SALT
1/2 TEASPOON VANILLA
1-1/2 TABLESPOONS BUTTERMILK
1/2 CUP SHORTENING
2 CUPS FLOUR, SIFTED
1 TEASPOON SODA
1/2 TEASPOON CINNAMON
1 CUP FLOURED WALNUTS

CREAM SUGAR AND SHORTENING. ADD BEATEN EGGS, APPLES, SODA DISSOLVED IN BUTTERMILK, FLOUR, SALT, VANILLA AND CINNAMON, AND WALNUTS. MIX 3 TABLESPOONS OF SUGAR AND 1 TABLESPOON CINNAMON TOGETHER AND SPRINKLE ON TOP OF BATTER. BAKE AT 350° FOR ABOUT ONE HOUR.

- Nancy Tietje

QUICK SWEDISH PANCAKES

Serve to your children and their overnight guests and become a GREAT cook!



Serves 5	Serves 6 or 7
1-1/2 CUPS BISQUICK	2 CUPS BISQUICK
2 CUPS MILK	2-2/3 CUPS MILK
3 EGGS	4 EGGS
1/4 CUP MELTED BUTTER	1/3 CUP MELTED BUTTER

KEY: 1 EGG TO EVERY 1/2 CUP BISQUICK
2/3 CUP MILK
1 TABLESPOON MELTED BUTTER

ON MEDIUM HOT 8" GRIDDLE POUR A LADLE OR ABOUT 1/3 CUP BATTER. LET SPREAD OVER GRIDDLE; BROWN AND TURN, AND SERVE.

LET EACH PERSON SERVE OWN CONDIMENTS AND ROLL UP.

GOOD WITH COOL WHIP AND FRESH STRAWBERRIES; PEANUT BUTTER AND JAM; SYRUP, ETC.

- Joanne Button

'GRAMA' SWANSON'S PANCAKES

1 CUP FLOUR
1-1/4 CUPS BUTTERMILK
1 TEASPOON BAKING POWDER
1 TABLESPOON SUGAR
1 EGG
1/2 TEASPOON SALT
1/2 TEASPOON SODA
2 TABLESPOONS OIL

BEAT UNTIL SMOOTH WITH MIXER. FRY ON HOT GRIDDLE.

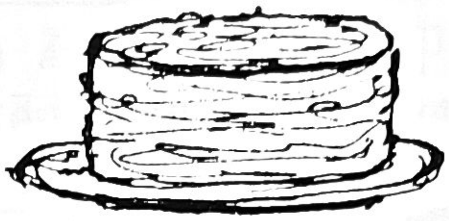
- Bobbe Neil

Put sugar in
What you say....
and salt in
What you hear.

Cakes
and
Frostings

CHOCOLATE CUSTARD DEVIL'S FOOD CAKE

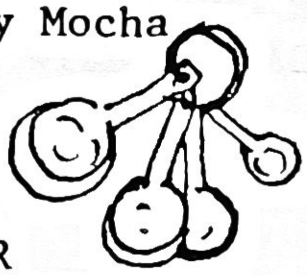
3 1-OUNCE SQUARES UNSWEETENED CHOCOLATE, MELTED
1/2 CUP MILK
1 WELL-BEATEN EGG
2/3 CUP SUGAR
1/2 CUP SHORTENING
1 CUP SUGAR
2 WELL-BEATEN EGG YOLKS
2 CUPS CAKE FLOUR
1/4 TEASPOON SODA
1 CUP MILK
1 TEASPOON VANILLA EXTRACT



COMBINE CHOCOLATE, 1/2 CUP MILK, WHOLE EGG, AND 2/3 CUP SUGAR; COOK OVER LOW HEAT UNTIL THICK. COOL. CREAM SHORTENING AND REMAINING CUP SUGAR; ADD EGG YOLKS AND MIX WELL. ADD SIFTED DRY INGREDIENTS ALTERNATELY WITH ONE CUP MILK AND VANILLA; STIR IN CHOCOLATE CUSTARD MIXTURE. BAKE IN TWO WAXED-PAPER LINED 8" LAYER CAKE PANS IN MODERATE OVEN (350°) FOR 25-30 MINUTES. PUT LAYERS TOGETHER AND FROST WITH BETTY CROCKER CHOCOLATE FUDGE ICING.

(I sometimes bake in 9" x 13" pan.)

- Mary Mocha



APPLESAUCE CAKE

1/2 CUP BUTTER
2 EGGS
1 TABLESPOON COCOA
1 TEASPOON CINNAMON
2 CUPS APPLESAUCE

APPLE
SAUCE

2 CUPS SUGAR
2-1/2 CUPS FLOUR
3 TEASPOONS SODA
1 TEASPOON CLOVES
1 CUP RAISINS; NUTS (if desired)

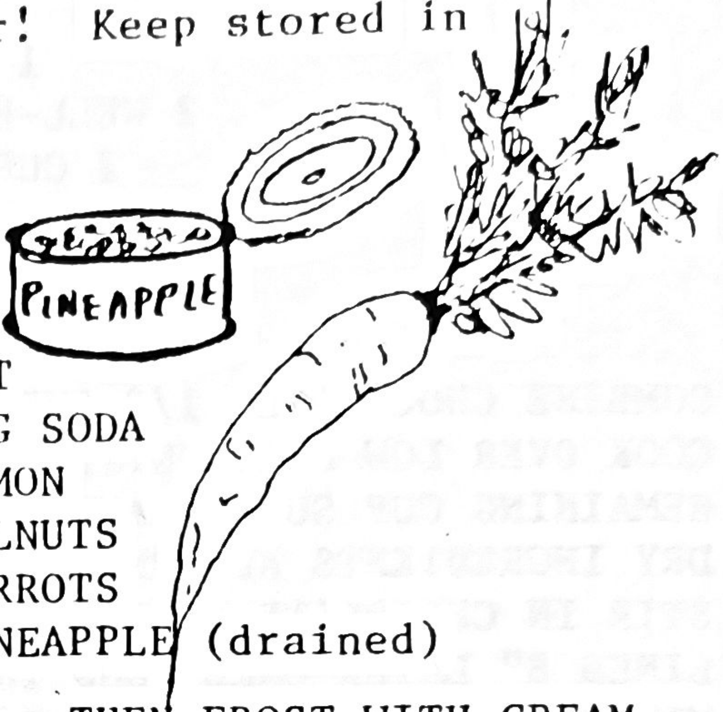
COMBINE BUTTER, SUGAR AND EGGS, AND CREAM UNTIL LIGHT AND FLUFFY (ABOUT TWO MINUTES). COMBINE AND SIFT ALL DRY INGREDIENTS TOGETHER AND ADD ALTERNATELY WITH APPLESAUCE ON LOW SPEED. BAKE AT 350° FOR APPROXIMATELY FIFTY MINUTES IN WELL-OILED AND FLOURED 9" x 13" PAN. ICE WITH VANILLA FROSTING OR FAVORITE WHITE FROSTING AND SPRINKLE WITH CHOPPED NUTS.

(This was one of my mother's favorite picnic cakes, dating back some fifty-plus years ago.

- Ginny Bailey

PINEAPPLE/CARROT CAKE

Crushed pineapple makes this the "moistest" carrot cake ever, with lots of texture. Easy to put together if you like to grate carrots or have a food processor! Keep stored in refrigerator.



CREAM: 1 CUP SALAD OIL
3 EGGS
2 CUPS SUGAR
ADD: 2 CUPS FLOUR
1/2 TEASPOON SALT
1 TEASPOON BAKING SODA
1 TEASPOON CINNAMON
FOLD IN: 1 CUP CHOPPED WALNUTS
2 CUPS GRATED CARROTS
1 CUP CRUSHED PINEAPPLE (drained)

BAKE AT 350° FOR 40-45 MINUTES. COOL. THEN FROST WITH CREAM CHEESE FROSTING: 1 8-OZ. PACKAGE CREAM CHEESE (softened);
1/4 CUP BUTTER
1 TEASPOON VANILLA
1/2 BOX POWDERED SUGAR (APPROXIMATELY)

- Pam Niel

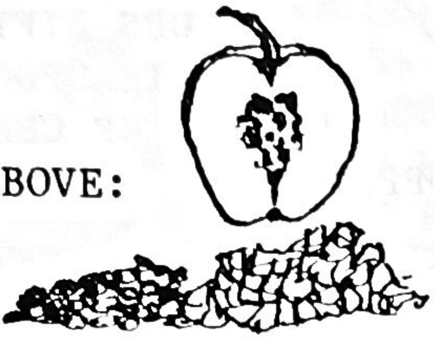
"Whatever else a friend may be,
she is never a bore to her friend.
You like her because she is she,
and you are you."

- Jessamyn West -

RAISIN CARROT APPLE CAKE

COMBINE IN LARGE BOWL AND BLEND:
1-1/2 CUPS SUGAR
1-1/2 CUPS OIL
3 EGGS
2 TEASPOONS VANILLA

SIFT AND ADD TO ABOVE:
2 CUPS SIFTED FLOUR
2 TEASPOONS CINNAMON
1 TEASPOON BAKING POWDER
1 TEASPOON SODA
1 TEASPOON SALT



STIR INTO ABOVE:
2 CUPS SHREDDED CARROTS
1 CUP COARSELY CHOPPED APPLES
1 CUP RAISINS
1 CUP PECANS

POUR INTO TWO GREASED 9" PANS OR ONE 13" x 9" OBLONG PAN; BAKE AT 350° FOR 35-45 MINUTES UNTIL CENTER OF CAKE IS FIRM TO TOUCH.

FROST WITH

PECAN CREAM CHEESE FROSTING

IN MEDIUM BOWL, BLEND TWO PACKAGES (3 OUNCES EACH) CREAM CHEESE (AT ROOM TEMPERATURE) WITH ONE TABLESPOON MILK, TWO TEASPOONS VANILLA AND A DASH OF SALT. GRADUALLY BEAT IN ONE POUND BOX OF POWDERED SUGAR UNTIL FROSTING IS SMOOTH AND WILL SPREAD EASILY. FOLD IN 1/3 CUP CHOPPED PECANS.

- Alice Sanders

APPLE CAKE

2 CUPS FLOUR
2 CUPS SUGAR
1/2 CUP OIL
2 EGGS
1 TEASPOON SALT
1 TEASPOON VANILLA
2 TEASPOONS SODA
2 TEASPOONS CINNAMON

MIX WELL; ADD FOUR CUPS DICED APPLES; BAKE 45 MINUTES AT 350°. ADD 3/4 CUP NUTS TO BATTER IF DESIRED, BEFORE BAKING.

FROST WITH

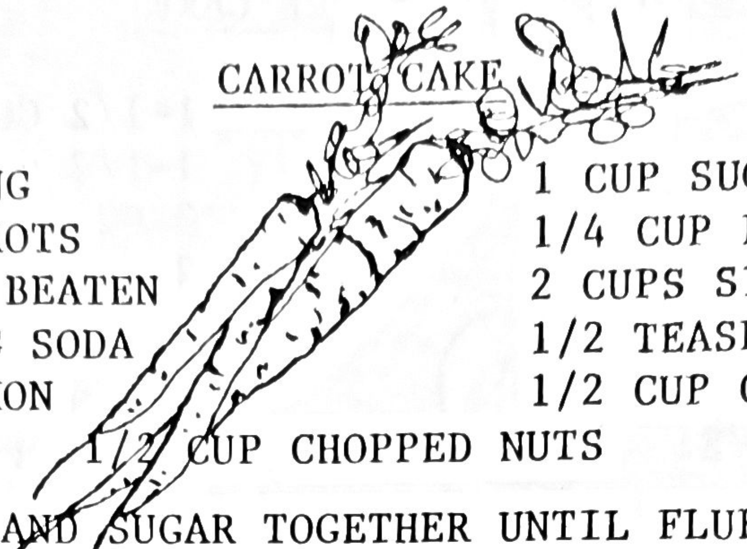
CREAM CHEESE FROSTING

8 OUNCES SOFT CREAM CHEESE
1-1/2 CUPS POWDERED SUGAR

MIX AND BEAT UNTIL CREAMY.

- Nancy Tietje

CARROT CAKE



1/2 CUP SHORTENING
1 CUP COOKED CARROTS
2 EGGS, SLIGHTLY BEATEN
1 TEASPOON BAKING SODA
1 TEASPOON CINNAMON
1 CUP SUGAR
1/4 CUP BOURBON
2 CUPS SIFTED FLOUR
1/2 TEASPOON NUTMEG
1/2 CUP CHOPPED RAISINS
1/2 CUP CHOPPED NUTS

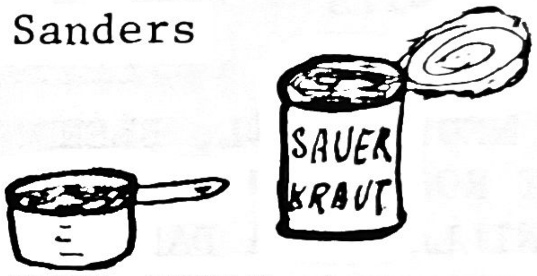
CREAM SHORTENING AND SUGAR TOGETHER UNTIL FLUFFY; ADD CARROTS, BOURBON AND EGGS, AND MIX WELL. TOSS DRY INGREDIENTS TOGETHER AND ADD GRADUALLY TO CREAMED MIXTURE. STIR IN RAISINS AND NUTS. POUR INTO GREASED 9" ROUND CAKE PAN. BAKE AT 350° FOR ONE HOUR. COOL FIVE MINUTES AND REMOVE.

FROSTING: BLEND 3-OUNCE PACKAGE CREAM CHEESE WITH 2 TABLESPOONS EACH MILK AND BOURBON AND 3 CUPS POWDERED SUGAR.

FROST TOP OF CAKE AND DRIZZLE DOWN SIDES.

- Sue Sanders

SAUERKRAUT CAKE



2/3 CUP MARGARINE
3 EGGS
1/2 CUP UNSWEETENED COCOA
1 TEASPOON BAKING POWDER
1 TEASPOON BAKING SODA
1/4 TEASPOON SALT
1-1/2 CUPS SUGAR
1 TEASPOON VANILLA
2+ CUPS SIFTED ALL-PURPOSE FLOUR
1 CUP WATER
2/3 CUP RINSED, DRAINED, CHOPPED SAUERKRAUT

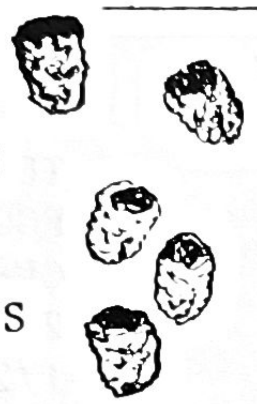
CREAM BUTTER AND SUGAR. BEAT IN EGGS AND VANILLA. SIFT DRY INGREDIENTS AND ADD ALTERNATELY WITH WATER TO EGG MIXTURE. STIR IN SAUERKRAUT. TURN INTO GREASED AND FLOURED 8" SQUARE OR ROUND PAN. BAKE AT 350° FOR 30 MINUTES OR UNTIL DONE.

TOP WITH: MOCHA WHIPPED CREAM

WHIP 1-1/2 CUPS HEAVY CREAM WITH 3 TABLESPOONS SUGAR, 1 TABLESPOON INSTANT COFFEE, 2 TEASPOONS UNSWEETENED COCOA AND, IF DESIRED, 2 TABLESPOONS RUM, UNTIL SOFT PEAKS FORM.

- Alice Sanders

RASPBERRY CAKE



2 CUPS FLOUR
1/2 TEASPOON SODA
1 TEASPOON CINNAMON
1-1/4 CUPS SUGAR
3/4 CUP BUTTERMILK
1/2 CUP CHOPPED NUTS
1-1/2 TEASPOONS BAKING POWDER
1 TEASPOON SALT
1/2 CUP SHORTENING
3 EGGS
1 TEASPOON VANILLA
1 CUP RASPBERRIES (FRESH ARE BEST, BUT FROZEN WILL WORK)

SIFT FLOUR, BAKING POWDER, SODA, SALT AND CINNAMON. CREAM SHORTENING AND SUGAR. ADD EGGS ONE AT A TIME, BEATING ONE MINUTE AFTER EACH ADDITION.

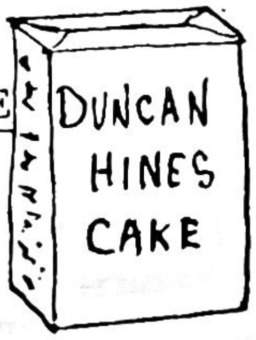
COMBINE VANILLA AND BUTTERMILK AND ADD MIXTURE ALTERNATELY WITH DRY INGREDIENTS, BEGINNING AND ENDING WITH DRY. STIR IN NUTS AND BERRIES. FILL TWO 8" PANS. BAKE AT 350° FOR 30 MINUTES.

FROSTING:
1/3 CUP MARGARINE
1 TEASPOON VANILLA
2 TABLESPOONS MASHED RASPBERRIES
2-3 TABLESPOONS HOT CREAM
1/2 TEASPOON SALT
3 CUPS POWDERED SUGAR

CREAM MARGARINE AND SALT; BLEND SUGAR ALTERNATELY W/HOT CREAM; ADD VANILLA.

- Alice Sanders

DUNCAN HINES' CREME DE MENTHE PARTY CAKE

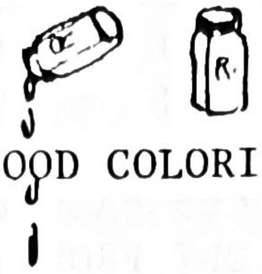


1 PACKAGE DUNCAN HINES WHITE CAKE MIX
DEDUCT 4 TABLESPOONS WATER FROM RECIPE
ADD 4 TABLESPOONS CREME DE MENTHE LIQUEUR

BAKE AS DIRECTED, AND COOL. COVER BAKED CAKE WITH ONE CAN HERSHEY FUDGE TOPPING. COVER WITH 9 OUNCE TUB OF KOOL WHIP TO WHICH 4 TEASPOONS CREME DE MENTHE HAS BEEN ADDED.

- Phyllis Rathbun

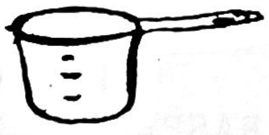
RED VELVET CAKE



1/2 CUP SHORTENING
1-1/2 CUP SUGAR
2 BOTTLES (1 OZ.) RED FOOD COLORING
2 TABLESPOONS COCOA
2-1/2 CUPS SIFTED FLOUR
1 TEASPOON VANILLA
2 EGGS
1 CUP BUTTERMILK
1/2 TEASPOON SALT
1-1/2 TEASPOONS SODA
1 TABLESPOON VINEGAR

CREAM SHORTENING, SUGAR AND EGGS. MAKE A PASTE WITH COCOA, FOOD COLORING AND ADD TO CREAM MIXTURE. MIX SALT AND VANILLA WITH BUTTERMILK; ALTERNATE BUTTERMILK MIXTURE AND FLOUR. MIX VINEGAR AND SODA TOGETHER AND FOLD INTO BATTER. BAKE IN 9" LAYERS AT 350° FOR 25 TO 30 MINUTES.

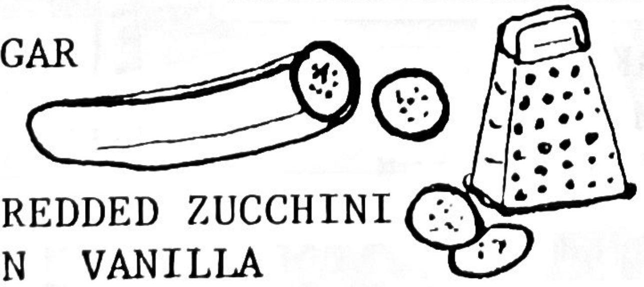
FROSTING:



5 TABLESPOONS FLOUR
1 CUP MILK
1 CUP BUTTER
1 CUP SUGAR
1 TEASPOON VANILLA

COOK FLOUR AND MILK UNTIL THICK PASTE; COOL. CREAM BUTTER AND SUGAR AND VANILLA. ADD COOKED PASTE AND MIX UNTIL STIFF.

CHOCOLATE ZUCCHINI CAKE



2 CUPS SUGAR
1 CUP OIL
3 EGGS
2 CUPS SHREDDED ZUCCHINI
1 TEASPOON VANILLA
2-1/4 CUPS UNSIFTED FLOUR
1-1/2 TEASPOONS SODA
2-1/2 TEASPOONS BAKING POWDER
1 TEASPOON SALT
1/2 CUP COCOA
1 CUP NUTS

DO NOT BEAT; JUST MIX WELL. BAKE 45 MINUTES TO 1 HOUR AT 350° IN BREAD PANS OR TUBE PAN.

- Bev Harris

TREASURE TOFFEE CAKE

1/4 CUP SUGAR
1 TEASPOON CINNAMON
2 CUPS FLOUR
1 CUP SUGAR
1 TEASPOON BAKING SODA
1/4 TEASPOON SALT
1/4 CUP MELTED BUTTER

1 CUP SOUR CREAM
1/2 CUP BUTTER
2 EGGS
1/4 CUP CHOPPED NUTS
1-1/2 TEASPOON BAKING POWDER
1 TEASPOON VANILLA
CONFECTIONERS SUGAR

3 1-1/8 OUNCE CHOCOLATE TOFFEE BARS, COARSELY CRUSHED

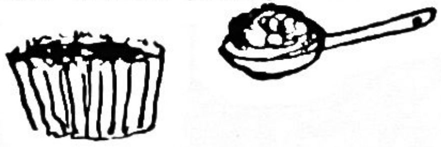
COMBINE CINNAMON AND 1/4 CUP SUGAR. COMBINE REMAINING INGREDIENTS EXCEPT NUTS, CANDY AND MELTED BUTTER. BLEND AT LOW SPEED UNTIL MOISTENED. BEAT AT MEDIUM SPEED THREE MINUTES. SPOON HALF OF THE BATTER INTO GREASED AND FLOURED TEN INCH BUNDT PAN. SPRINKLE WITH TWO TABLESPOONS CINNAMON-SUGAR MIXTURE. SPOON REMAINING BATTER INTO PAN; TOP WITH REMAINING CINNAMON-SUGAR MIXTURE, CANDY AND NUTS. POUR MELTED BUTTER OVER TOP. BAKE AT 350° FOR 45 MINUTES. COOL FIFTEEN MINUTES. REMOVE AND DUST WITH POWDERED SUGAR.

- Nancy Tietje

EASY SELF-FROSTING CUPCAKES

FILL CUPCAKE PAPERS HALF FULL OF CHOCOLATE CAKE MIXTURE.

MIX: 1-1/2 CUPS CREAM CHEESE
1 EGG YOLK
1 CUP CHOCOLATE CHIPS

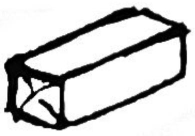


ADD HEAPING TEASPOONFUL TO EACH CUPCAKE BEFORE BAKING.

- Phyllis Rathbun

GOOD COOKED FROSTING

1 CUP MILK
4 TABLESPOONS FLOUR
1 CUBE MARGARINE

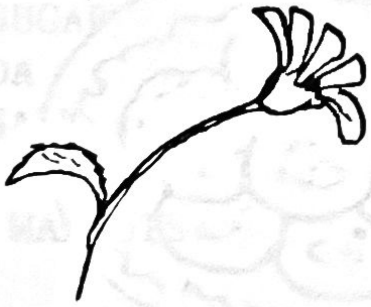


1/2 CUP SHORTENING
1 CUP SUGAR
1 TEASPOON VANILLA

COOK MILK AND FLOUR OVER HEAT UNTIL GOOD AND THICK. COOL. PLACE IN REFRIGERATOR FOR 30-40 MINUTES. CREAM SHORTENING, BUTTER AND SUGAR UNTIL FLUFFY; ADD MILK MIXTURE AND VANILLA AND BEAT.

- Bev Harris

If you see
Someone without
A smile,
Give him one
of yours.

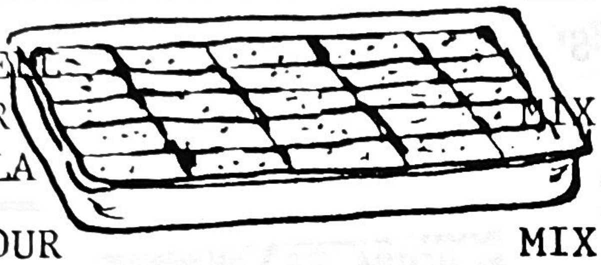


Cookies and Candies

DREAM BARS

1/2 CUP BUTTER OR MARGARINE
1/2 CUP BROWN SUGAR (FIRM PACK)
1 CUP UNSIFTED FLOUR

MIX TO CRUMBLY STAGE AND PAT INTO 9 x 13" PAN. BAKE AT 350° FOR TEN MINUTES. SET ASIDE TO COOL.



2 EGGS, BEATEN WELL
1 CUP BROWN SUGAR
1 TEASPOON VANILLA

MIX TOGETHER

2 TABLESPOONS FLOUR
1/2 TEASPOON SALT
1 TEASPOON BAKING POWDER

MIX, AND SPRINKLE OVER:

1-1/2 CUPS SHREDDED COCONUT
1 CUP CHOPPED NUTS

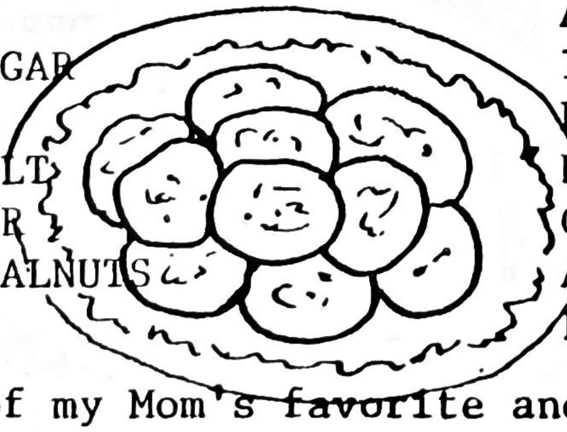
MIX ALL TOGETHER AND ADD TO EGG MIXTURE. POUR OVER BAKED CRUST AND BAKE AT 350° FOR ABOUT TWENTY MINUTES. COOL SLIGHTLY.

FROSTING: MIX TO SPREADING CONSISTENCY AND FROST COOKIES:

1/4 CUP BUTTER OR MARGARINE
1 TEASPOON VANILLA
2 CUPS SIFTED POWDERED SUGAR
2 TABLESPOONS ORANGE JUICE
1 TEASPOON GRATED ORANGE PEEL

- Bobbe Neil

GRANNIE'S OVERNITE COOKIES



2 EGGS
1 CUP MARGARINE
2 CUPS BROWN SUGAR
1 TEASPOON SODA
1/4 TEASPOON SALT
3-1/4 CUPS FLOUR
1 CUP CHOPPED WALNUTS
VANILLA

COMBINE ALL INGREDIENTS AND BLEND WELL. SHAPE INTO ROLL AND WRAP IN WAXED PAPER. YOU CAN CHILL IN REFRIGERATOR OVERNITE - OR PUT ROLL INTO FREEZER FOR AWHILE AND THEN SLICE AND BAKE AT 350° FOR 8 MINUTES.

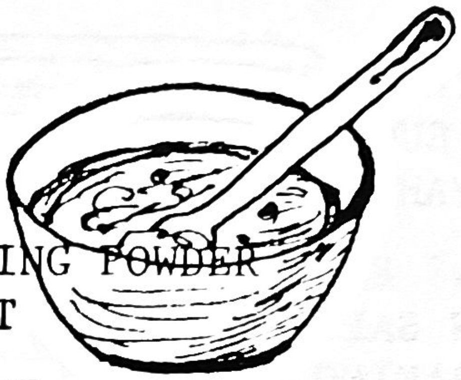
(This was one of my Mom's favorite and easiest cookie recipes. We ate them as soon as they came out of the oven - nice and hot - with a big glass of cold milk.)

- Alverna Neil Garrison

DATE AND CORNFLAKE COOKIES

SOAK ONE PACKAGE CHOPPED DATES IN ONE-HALF CUP HOT WATER AND ONE TEASPOON SODA

CREAM:
- 1-1/2 CUPS SHORTENING
- 1-3/4 CUPS SUGAR
- 1 EGG



SIFT TOGETHER:
- 3 CUPS FLOUR
- 1 TEASPOON BAKING POWDER
- 1 TEASPOON SALT

BLEND INTO ABOVE MIXTURE.

ADD:
- 1 CUP CHOPPED NUTS
- 3 CUPS CORNFLAKES *

DROP BY TEASPOONFULS AND BAKE 10-15 MINUTES AT 350°

*(I blend in cornflakes with wooden spoon to avoid crushing as little as possible.)

- Ginny Bailey

ALMOND TARTS

DOUGH:
- 1/2 CUP BUTTER
- 1 EGG YOLK
- 1/4 CUP POWDERED SUGAR
- 1 CUP FLOUR

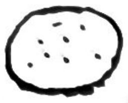
MIX AND LET CHILL AT LEAST ONE HOUR.

FILLING:
- 1/3 CUP BUTTER
- 1/2 CUP SUGAR
- 2/3 CUP GROUND ALMONDS (or ALMOND PASTE)
- 2 EGGS

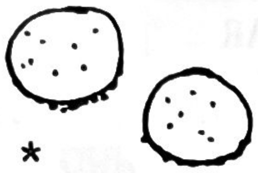
LINE SHELLS WITH DOUGH. CREAM SUGAR AND BUTTER. BEAT EGGS AND ADD TO SUGAR AND BUTTER MIXTURE. ADD GROUND ALMOND OR ALMOND PASTE (approximately 1 teaspoon to each shell depending on size of shell used).

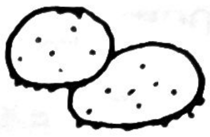
BAKE 1/2 HOUR AT 325°

- Mary Mocha



GELE BRŌD





1-1/4 CUBES BUTTER
1-1/3 CUPS FLOUR
1 TEASPOON VANILLA SUGAR *
1/3 CUP SUGAR
1 EGG YOLK
PEARL SUGAR

CREAM BUTTER AND SUGAR UNTIL FLUFFY. ADD EGG YOLK, THEN VANILLA SUGAR. ADD FLOUR. MAKE 2 ROLLS APPROXIMATELY THE SIZE OF A WALNUT. BRUSH ROLLS WITH SLIGHTLY BEATEN EGG WHITES AND ROLL IN PEARL SUGAR (AS MUCH PEARL SUGAR AS POSSIBLE).

REFRIGERATE FOUR HOURS. SLICE ABOUT 1/4" THICK AND BAKE AT 350° UNTIL JUST LIGHTLY BROWNED.

* Make vanilla sugar by placing vanilla bean in small jar of granulated sugar. Store air tight.

- Ginny Bailey

POTATO CHIP COOKIES

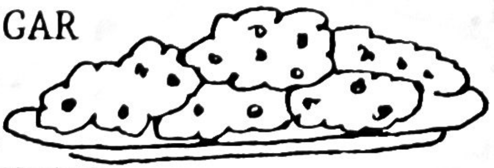
1 CUP BUTTER OR MARGARINE
1/2 CUP SUGAR
2 CUPS SIFTED FLOUR
1 TEASPOON VANILLA
1 CUP CRUSHED POTATO CHIPS
1/2 CUP ANY KIND OF NUTS (optional)

DROP ON COOKY SHEET AND FLATTEN WITH GLASS WHICH HAS BEEN BUTTERED AND DIPPED IN SUGAR.

BAKE AT 350° FOR TEN MINUTES - UNTIL JUST TURNING BROWN.

- Betty Cottler

Another version:



1 CUP BROWN SUGAR
1 CUP WHITE SUGAR
2 CUPS FLOUR
2 CUPS OATMEAL
1 CUP CHOPPED NUTS
1 CUP SHORTENING
2 EGGS
1/2 TEASPOON SALT
1 TEASPOON SODA
1 TEASPOON VANILLA
2 CUPS CRUSHED POTATO CHIPS

CREAM SHORTENING AND SUGAR; ADD EGGS AND VANILLA. SIFT DRY INGREDIENTS AND ADD TO CREAMED MIXTURE. ADD NUTS, CHIPS AND OATMEAL. BAKE AT 375° 10-15 MINUTES. FOR VARIATION USE CHOCOLATE CHIPS, DATES, RAISINS.

- Alice Sanders

"JUST" COOKIES

BEAT TOGETHER:
1 CUP BROWN SUGAR
1 CUP WHITE SUGAR
1 CUP MARGARINE
1 CUP SALAD OIL
1 EGG
1 TEASPOON VANILLA

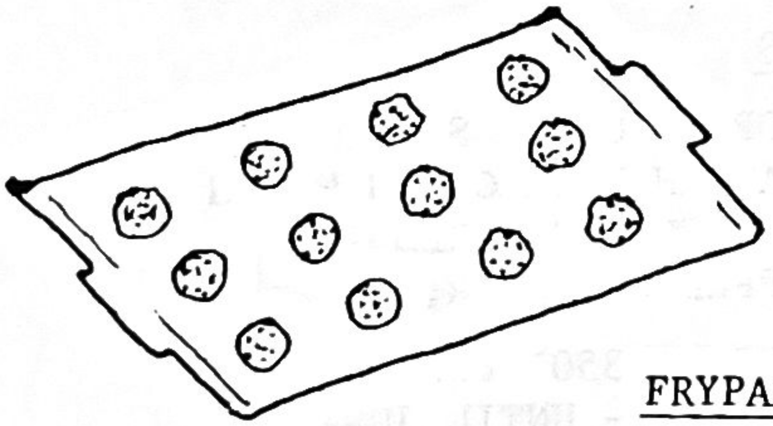
SIFT TOGETHER:
3 CUPS FLOUR
1/2 TEASPOON SALT
1 TEASPOON SODA
1 TEASPOON CREAM OF TARTAR

ADD TO ABOVE MIXTURE.

MIX TOGETHER AND ADD:
1 CUP ANGEL FLAKE COCONUT
1 CUP RICE KRISPIES
1/2 CUP CHOPPED NUTS

DROP BY TEASPOONFULS ONTO BAKING SHEET AND BAKE IN 350° OVEN FOR TEN TO TWELVE MINUTES.

- Ginny Bailey



FRYPAN COOKIES

2/3 CUP SUGAR
3 TABLESPOONS BUTTER
2 EGGS, BEATEN
1 TEASPOON VANILLA
1 CUP DATES, CUT INTO SMALL PIECES

COOK ABOVE INGREDIENTS IN FRYING PAN FOR FIVE MINUTES OR UNTIL THICK. COOL FOR FIVE MINUTES.

ADD: TWO CUPS RICE KRISPIES AND 1/2 CUP NUTS. FORM INTO SMALL BALLS AND ROLL IN COCONUT (WET HANDS IF TOO STICKY).

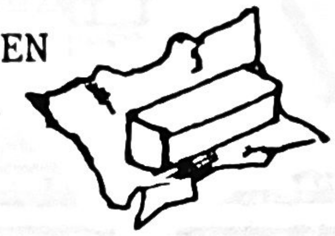
- Betty Cottler

LEMON BAR COOKIES

1 CUP SOFT BUTTER OR MARGARINE
PINCH OF SALT
1/2 CUP POWDERED SUGAR
2 CUPS FLOUR

COMBINE AND MIX WELL. PRESS INTO 9" x 13" PAN. BAKE AT 350° FOR 15 MINUTES OR UNTIL BROWN.

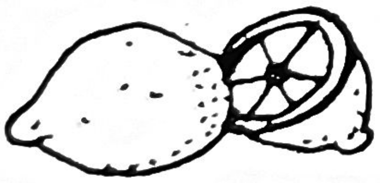
FILLING: 4 EGGS, BEATEN
2 CUPS SUGAR
1/4 CUP FLOUR
6 TABLESPOONS LEMON JUICE (1/2 CUP REALEMON)



COMBINE FLOUR AND SUGAR, MIX IN EGGS AND JUICE. POUR INTO SLIGHTLY COOLED CRUST. BAKE AT 350° FOR 25 MINUTES OR UNTIL SET.

COOL AND SPRINKLE WITH POWDERED SUGAR.

- Betty Cottler
(Harriet Hepworth)



LUSCIOUS LEMON BARS

1 CUP FLOUR
1/2 CUP BUTTER
1/4 CUP POWDERED SUGAR

MIX; PRESS INTO SQUARE PAN (GREASED).
BAKE 20 MINUTES AT 350°.

2 EGGS
1 CUP SUGAR
1/2 TEASPOON BAKING POWDER
1/4 TEASPOON SALT
2 TABLESPOONS LEMON JUICE

BEAT TOGETHER. POUR OVER CRUST AND BAKE 20-25 MINUTES MORE (THE TOP WILL PUFF WHILE BAKING BUT FLATTEN LATER).

CUT WHEN COOL. MAKES 16 SQUARES OR 24 BARS.

- Ruth Tietje

OLD FASHIONED RAISIN BARS

1 CUP RAISINS
1/2 CUP SALAD OIL OR SHORTENING
1 SLIGHTLY BEATEN EGG
1/4 TEASPOON SALT
1 TEASPOON CINNAMON
1 TEASPOON ALLSPICE

1 CUP WATER
1 CUP SUGAR
1-3/4 CUP SIFTED FLOUR
1 TEASPOON SODA
1 TEASPOON NUTMEG
1/2 TEASPOON CLOVES

1/2 CUP CHOPPED WALNUTS

COMBINE RAISINS AND WATER. BRING TO BOIL. STIR IN OIL AND COOL TO LUKEWARM. STIR IN SUGAR AND EGG. ADD DRY INGREDIENTS WHICH HAVE BEEN SIFTED TOGETHER. ADD NUTS AND POUR INTO GREASED 9" x 13" PAN. BAKE AT 375° FOR TWENTY MINUTES. DUST TOP WITH POWDERED SUGAR OR FROST WITH POWDERED SUGAR GLAZE.

- Ginny Bailey

VANILLA COOKIES

BEAT: 1 CUP MARGARINE
1 CUP POWDERED SUGAR
1 EGG

ADD: 1 TEASPOON VANILLA
1 TEASPOON CREAM OF TARTAR
1 TEASPOON SODA
2 CUPS FLOUR

MIX TOGETHER; CHILL; ROLL INTO BALLS. BAKE AT 375° FOR ABOUT SIX MINUTES.

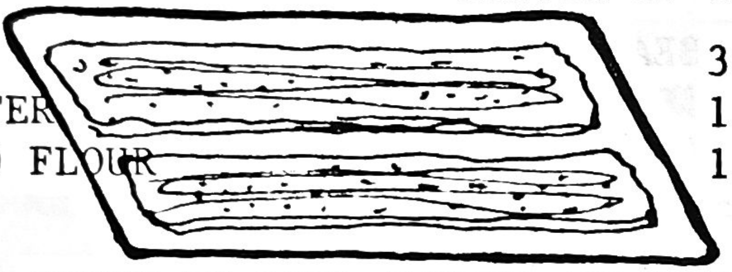
FROST WITH COLORED AND FLAVORED POWDERED SUGAR FROSTING.

- Betty Cottler

KRISTIANA KRINGLER

1 CUP SIFTED FLOUR
1/2 CUPS BUTTER
1 TABLESPOONS WATER

MIX AS FOR PIE CRUST. DIVIDE DOUGH IN HALF. ON UNGREASED COOKIE SHEET, PRESS (USING HEEL OF HAND) INTO TWO 3" STRIPS THE LENGTH OF THE SHEET.



1 CUP WATER
1/2 CUP BUTTER
1 CUP SIFTED FLOUR

3 EGGS
1/4 TEASPOON SALT
1/2 TEASPOON ALMOND FLAVORING

IN SAUCEPAN, BRING TO BOIL BUTTER AND WATER. TAKE OFF HEAT AND IMMEDIATELY ADD FLOUR. STIR UNTIL SMOOTH. ADD EGGS, ONE AT A TIME, STIRRING WELL AFTER EACH ADDITION. ADD SALT AND ALMOND FLAVORING OR VANILLA. SPREAD ON TOP OF FIRST MIXTURE. BAKE 45 MINUTES AT 375°. FROST WHEN COOL. (ALMOND PASTE MAY BE PLACED ON TOP OF CRUST, BEFORE ADDING TOP, IF DESIRED).

FROSTING: 1 TABLESPOON BUTTER TO 1 CUP POWDERED SUGAR, VANILLA AND ENOUGH CREAM OR MILK TO MAKE SPREADING CONSISTENCY. CHOPPED WALNUTS AND OR MARASCHINO CHERRIES MAY BE PUT ON TOP FOR DECORATION.

- Jane Frazier

Some nutty hints:

To shell Brazil nuts, bake them in 350° oven for 15 minutes. Their shells will crack, making it easier to shell them. (Freezing the nuts will do the same thing.)

Walnuts: For whole walnuts, soak them overnight in salt water and then crack gently (you'll get the halves out in one piece).

Coconuts: Puncture eyes with ice pick and drain out coconut milk. Place coconut in shallow pan and bake at 350° for an hour, until shell begins to crack. Cool, then tap carefully with hammer. Pry out meat with knife.

SPRITZ

1-1/2 CUPS SUGAR
2 CUPS BUTTER (I use margarine)
4 EGG YOLKS
5-1/2 CUPS SIFTED FLOUR

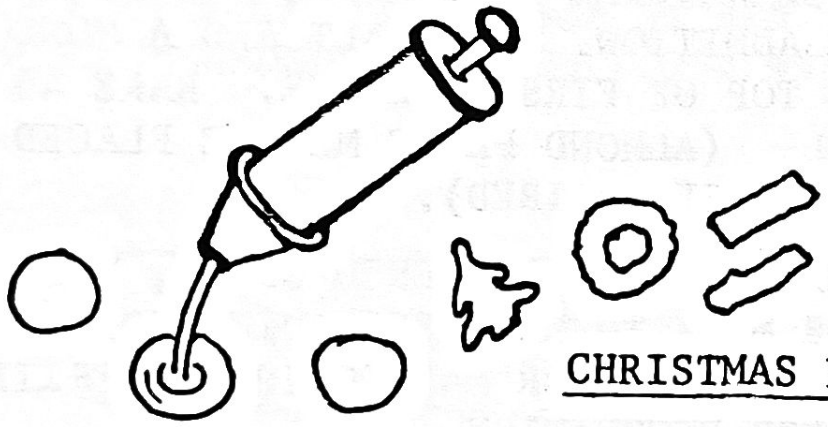
1 TEASPOON ALMOND EXTRACT
1 TEASPOON VANILLA EXTRACT

CREAM BUTTER AND SUGAR. BEAT EGG YOLKS AND ADD TO SUGAR AND BUTTER MIXTURE. ADD FLAVORING, AND THEN FLOUR. HAVE THE DOUGH STIFF AND SQUEEZE THROUGH COOKIE PRESS INTO ANY DESIRED SHAPE.

BAKE AT 350° OR UNTIL DONE.

SPRITZ BURN QUICKLY, SO MUST BE CAREFULLY WATCHED.

- Mary Mocha



CHRISTMAS ROCKS

CREAM TOGETHER:
1 CUP BUTTER
1-1/2 CUPS BROWN SUGAR
2 LARGE EGGS, BEATEN

CINNAMON
B.P.
S
P

SIFT TOGETHER:
2-1/2 CUPS FLOUR
1 TEASPOON CINNAMON
1 TEASPOON BAKING POWDER
1 TEASPOON SODA
1 TEASPOON SALT

ADD TO ABOVE MIXTURE, TOGETHER WITH:

1 POUND CHOPPED DATES
1/2 POUND CHOPPED MIXED CITRUS FRUITS AND CHERRIES
1/2 POUND CHOPPED WALNUTS
1/2 POUND CHOPPED ALMONDS
1/2 POUND BRAZIL NUTS, CHOPPED.

BAKE FIFTEEN MINUTES AT 300 DEGREES.

- Ginny Bailey

CANDY COOKIES

PEANUT BUTTER
CHOCOLATE CHIPS

1 CUP BUTTER OR MARGARINE, SOFTENED
1 CUP PEANUT BUTTER
1 BOX (1 POUND) POWDERED SUGAR
1 6-OUNCE PACKAGE SEMI-SWEET OR MILK CHOCOLATE PIECES
1-1/2 CUP GRAHAM CRACKER CRUMBS

1. BLEND BUTTER AND PEANUT BUTTER IN LARGE BOWL. WORK IN POWDERED SUGAR AND GRAHAM CRACKER CRUMBS WITH HANDS UNTIL THOROUGHLY COMBINED. (DOUGH IS VERY STIFF.)
2. PRESS MIXTURE EVENLY INTO 12" x 9" x 2" BAKING PAN.
3. MELT CHOCOLATE PIECES IN TOP OF DOUBLE BOILER OVER HOT WATER. QUICKLY SPREAD OVER COOKIES. PLACE IN REFRIGERATOR FOR HALF AN HOUR.

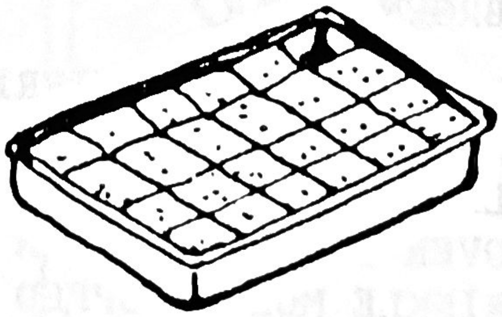
CUT INTO SMALL SQUARES AND RETURN TO REFRIGERATOR.

- Dorothy O'Brien

CHOCOLATE MARMALADE BARS

(For those who like cookies without nuts)

1-1/2 CUPS FIRMLY PACKED BROWN SUGAR
1 CUP ORANGE MARMALADE (takes more than 8-ounce jar)
2/3 CUP SHORTENING, MELTED
3 EGGS
2-1/2 CUPS FLOUR
2-1/2 TEASPOONS BAKING POWDER
1/2 TEASPOON SALT
1 12-OUNCE PACKAGE CHOCOLATE CHIPS
1 TEASPOON VANILLA



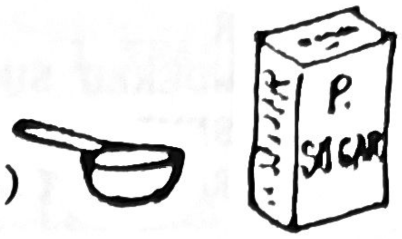
COMBINE SUGAR, MARMALADE AND SHORTENING. BEAT IN EGGS, ONE AT A TIME. MIX FLOUR, BAKING POWDER AND SALT; BLEND INTO SUGAR MIXTURE; STIR IN CHOCOLATE CHIPS AND VANILLA.

BAKE IN 9" x 13" PAN AT 350° FOR 25 TO 30 MINUTES.

COOL AND CUT INTO BARS.

- Betty Cottler

ALICE'S COCONUT PEAKS

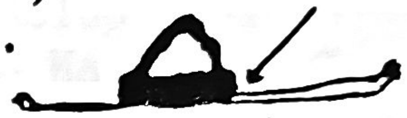


1/4 CUP BUTTER
2 CUPS POWDERED SUGAR
1/4 CUP EVAPORATED MILK
3 CUPS SHREDDED COCONUT (ANGEL FLAKE)

MELT BUTTER; KEEP OVER HEAT UNTIL DEEP GOLDEN BROWN. BLEND IN SUGAR AND MILK; GRADUALLY WORK IN COCONUT.

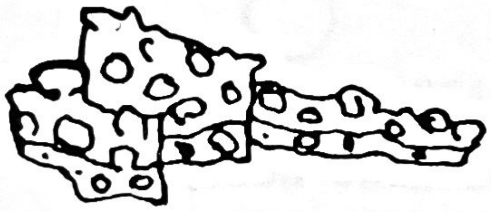
DROP FROM TEASPOON ONTO WAXED PAPER. WHEN COLD, SHAPE INTO CONE SHAPES.

MELT "ROCKWELL MINT CHOCOLATE CANDY" TO 90°-95°; TWIRL BOTTOM OF CONES AND LET SET ON WAXED PAPER UNTIL FIRM.



(Melted chocolate chips can also be used.)

- Bev Harris



ALMOND ROCA CANDY

1 CUP NUTS, CHOPPED FINE	1 CUBE MARGARINE
1 CUP BROWN SUGAR	1 CUBE BUTTER

BOIL EIGHT MINUTES, STIRRING CONSTANTLY. POUR IMMEDIATELY OVER CHOPPED NUTS IN WELL-BUTTERED 8" x 8" PAN. IMMEDIATELY SPRINKLE 6 OR 12 OUNCE PACKAGE SWEET OR SEMI-SWEET CHOCOLATE CHIPS OVER CARAMEL. WHEN SOFT, SPREAD OVER ENTIRE SURFACE AND SPRINKLE MORE CHOPPED NUTS ON TOP.

WHEN SET, BREAK INTO IRREGULAR SHAPED PIECES.

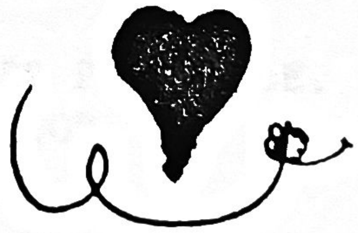
- Dorothy O'Brien

"A friend is a present you give yourself."

- Robert Louis Stevenson

I keep trying
to lose weight,
But it keeps
finding me.

Desserts
and
Pies



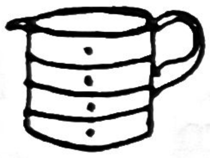
LEMON MERINGUE DESSERT

(VARIATION)

1 CUP FLOUR
1 CUBE BUTTER
1 CUP CRUSHED COCKTAIL NUTS

CUT BUTTER INTO FLOUR UNTIL CRUMBLY; STIR IN 1 CUP CRUSHED NUTS. SPREAD EVENLY IN 9" x 13" PAN; BAKE AT 350° FOR 15 MINUTES. COOL.

FIRST LAYER:
1 CUP POWDERED SUGAR
1 8 OUNCE PACKAGE CREAM CHEESE
1 CUP COOL WHIP



MIX FIRST TWO INGREDIENTS TOGETHER. FOLD IN COOL WHIP. SPREAD EVENLY OVER CRUST.

SECOND LAYER:
2 SMALL PACKAGES INSTANT VANILLA PUDDING
3 CUPS MILK

BEAT MIXTURE UNTIL THICKENED AND POUR OVER FIRST LAYER.

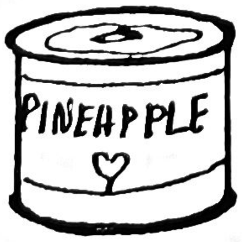
THIRD LAYER:
1 LARGE CAN CRUSHED PINEAPPLE

DRAIN PINEAPPLE AND SPREAD OVER PUDDING.

FOURTH LAYER: SPREAD REST OF COOL WHIP EVENLY OVER PINEAPPLE. SPRINKLE ONE CUP CRUSHED NUTS OVER TOP.

CHILL.

- Mary Mocha

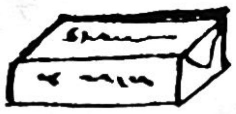


LEMON MERINGUE DESSERT

1-1/2 CUPS FLOUR
3/4 CUP BUTTER
1/2 CUP CHOPPED MACADAMIA NUTS

CUT BUTTER INTO FLOUR AS IF MAKING A CRUST AND ADD NUTS. PRESS IN BOTTOM OF 9" x 13" PAN AND BAKE AT 350° FOR 15 TO 20 MINUTES. COOL.

FIRST LAYER:
8 OUNCES CREAM CHEESE
1 CUP POWDERED SUGAR
1/2 BOWL OF THE LARGE PACKAGE OF COOL WHIP



CREAM FIRST TWO INGREDIENTS AND FOLD INTO COOL WHIP. POUR IN ON TOP OF CRUST.

SECOND LAYER:
3 BOXES LEMON INSTANT PUDDING
4 CUPS MILK

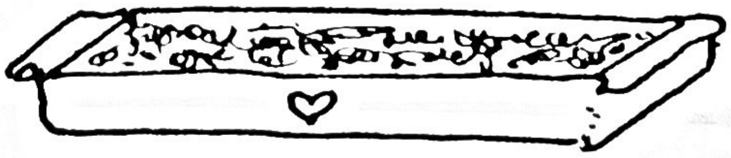
BEAT MIXTURE UNTIL THICKENED AND POUR OVER FIRST LAYER.

THIRD LAYER: SPREAD REST OF COOL WHIP OVER TOP.

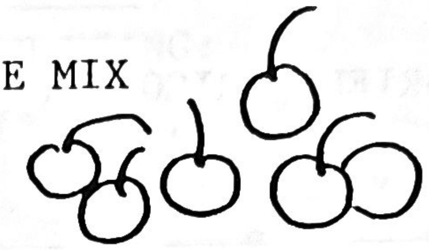
THIS CAN ALSO BE MADE WITH ANY OTHER KIND OF NUTS YOU WISH, AND ALSO WITH ANOTHER FLAVOR OF PUDDING.

- Mary Mocha

(See variation on next page)



CHERRY CRUMBLE SQUARES



1 PACKAGE (17 OUNCE) PILLSBURY YELLOW CAKE MIX
1/4 CUP BUTTER OR MARGARINE, MELTED
2 EGGS
1 CAN (1 LB., 5 OZ.) CHERRY PIE FILLING
1 PACKAGE PILLSBURY COCONUT ALMOND OR COCONUT PECAN FROSTING MIX
2 TABLESPOONS BUTTER OR MARGARINE, MELTED

COMBINE CAKE MIX, BUTTER AND EGGS, UNTIL DRY INGREDIENTS ARE WELL MIXED. PUT INTO 13" x 9" PAN, GREASED ON BOTTOM ONLY. TOP WITH CHERRY FILLING. COMBINE FROSTING MIX WITH BUTTER AND SPRINKLE OVER CHERRY FILLING.

BAKE AT 350° FOR 30-35 MINUTES. COOL AND CUT INTO SQUARES.

- Judy Nack Huebner

"SLUSH"- (GROWN-UP SNOW CONES)

ONE-FIFTH RUM
1 SMALL FROZEN ORANGE JUICE
2 SMALL FROZEN LEMONADE
1 SMALL FROZEN LIMEADE
4 CUPS WATER

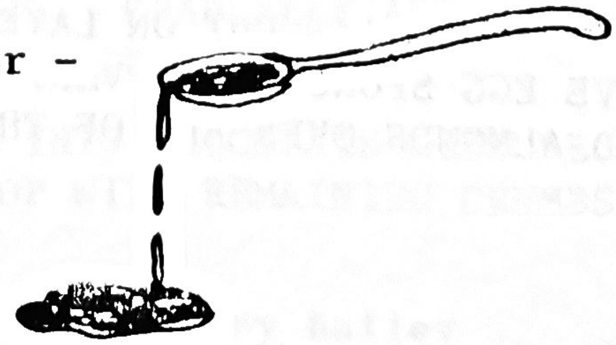
FREEZE

HEAVENLY CHOCOLATE SAUCE

MELT: 1/2 CUP BUTTER
4 ONE OUNCE SQUARES CHOCOLATE

ADD SLOWLY: 3 CUPS SUGAR
1-1/2 CANS MILK (1 TALL CAN)

COOK IN DOUBLE BOILER UNTIL THICK.



- Betty Cottler -

APRICOT ICE-BOX CAKE

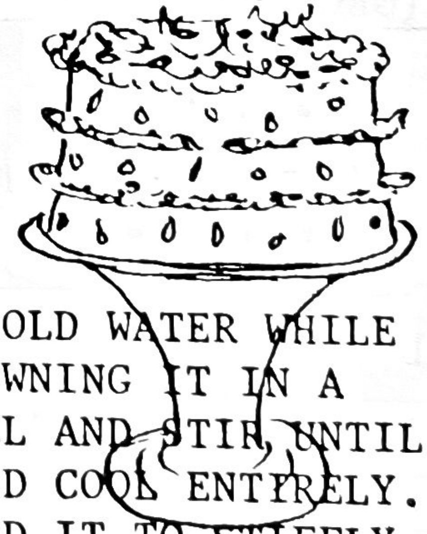
1/2 CUP DRIED APRICOTS (COOKED UNTIL SOFT AND THEN CHOPPED)
1 CUP CRUSHED PINEAPPLE
2 CUPS SUGAR
1/4 POUND BUTTER
3 EGGS, LIGHTLY BEATEN

PUT THESE TOGETHER IN DOUBLE BOILER AND COOK UNTIL THICK.
LINE PAN WITH LADY FINGERS (SPLIT).
ALTERNATE WITH SAUCE.
SET IN REFRIGERATOR FOR 24 HOURS.
SERVE WITH CREAM.

- Bev Harris

CARAMEL ICE-BOX CAKE

1 TABLESPOON GELATIN, SOFTENED IN 1/4 CUP COLD WATER
1 CUP SUGAR
1/2 CUP BOILING WATER
1/4 POUND SHREDDED AND TOASTED ALMONDS
1 PINT WHIPPING CREAM
1 TEASPOON VANILLA



SOFTEN THE GELATIN IN THE QUARTER CUP OF COLD WATER WHILE THE SUGAR IS BEING CARMELIZED (THIS IS BROWNING IT IN A SKILLET). ADD THE HOT WATER TO THE CARAMEL AND STIR UNTIL DISSOLVED. COOL PARTIALLY, ADD GELATIN AND COOL ENTIRELY. JUST BEFORE IT IS AT THE JELLYING STAGE ADD IT TO STIFFLY WHIPPED CREAM AND STIR OCCASIONALLY UNTIL THE CREAM JELLIES; THEN ADD VANILLA. PUT ON LAYERS OF SPONGE CAKE (I PREFER THE FIVE EGG SPONGE WITH VANILLA FLAVOR), AND STREW THE TOASTED ALMONDS OVER ALL OF THE CAKE. CHILL FOR SEVERAL HOURS.

- Mary Mocha

STRAWBERRY FLUFF

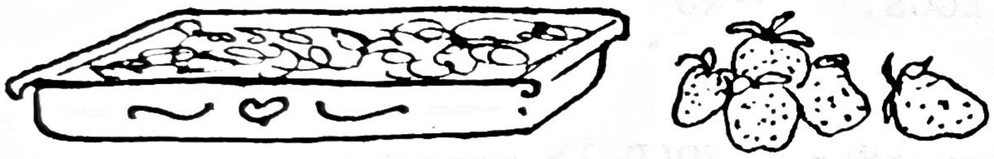
MAKE A VANILLA WAFER CRUST IN 9" SQUARE PAN USING:

1-1/4 CUPS CRUSHED VANILLA WAFERS
(about 38)
1/3 CUP MELTED BUTTER

CREAM 1/2 CUP BUTTER, GRADUALLY ADD 1-1/2 CUPS POWDERED SUGAR, THEN ADD 2 EGGS AND BEAT TILL FLUFFY. SPOON INTO CRUST AND SMOOTH TOP.

FOLD TOGETHER 1-1/2 CUP DRAINED STRAWBERRIES (1 CARTON FROZEN, BUT FRESH ARE BEST) CRUSHED, WITH 1 TO 2 CUPS WHIPPED CREAM AND POWDERED SUGAR TO TASTE. (If doubling recipe, use 3 CUPS CREAM). SPREAD OVER EGG MIXTURE AND CHILL FOR 6-8 HOURS.

- Pam Niel



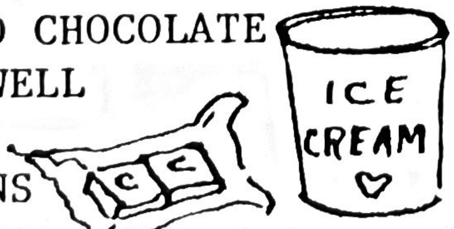
CHOCO-MINT DESSERT

1-1/4 CUPS GRAHAM CRACKER CRUMBS
4 TABLESPOONS BUTTER

COMBINE BUTTER AND CRUMBS AND PRESS INTO SQUARE PAN (ABOUT TWO INCHES DEEP). RESERVE 1/4 CUP CRUMBS FOR TOP.

SPREAD ONE QUART PEPPERMINT ICE CREAM ON TOP OF ABOVE MIXTURE AND FREEZE.

2 SQUARES UNSWEETENED CHOCOLATE
3 EGG YOLKS, BEATEN WELL
1 TEASPOON VANILLA
3/4 CUP CHOPPED PECANS



1 CUP BUTTER
1-1/2 CUPS SIFTED
POWDERED SUGAR
3 EGG WHITES

MELT BUTTER AND CHOCOLATE IN PAN. COMBINE WELL-BEATEN EGG YOLKS, SUGAR, VANILLA AND NUTS IN BOWL. GRADUALLY ADD CHOCOLATE AND BUTTER MIXTURE. COOL THOROUGHLY.

BEAT EGG WHITES UNTIL STIFF AND FOLD INTO CHOCOLATE MIXTURE. SPREAD ONTO PEPPERMINT ICE CREAM. TOP WITH REMAINING CRUMBS. FREEZE. SLICE TO SERVE.

- Ginny Bailey

HEAVENLY DESSERT

1/2 POUND VANILLA WAFERS, ROLLED INTO CRUMBS
2 CUPS POWDERED SUGAR
1/2 PINT WHIPPED CREAM
1/2 CUP BUTTER
2 EGGS
1 TEASPOON VANILLA
1 SMALL CAN CRUSHED PINEAPPLE

CRUSH WAFERS AND DIVIDE INTO TWO EQUAL PARTS. LINE PAN WITH WAXED PAPER. SPRINKLE WITH HALF OF CRUMBS.

CREAM SUGAR AND BUTTER; ADD EGGS. BLEND THOROUGHLY, AND SPREAD MIXTURE OVER CRUMBS.

WHIP CREAM AND ADD DRAINED PINEAPPLE. FOLD IN CAREFULLY. SPREAD THIS OVER EGG MIXTURE AND ADD REST OF CRUMB TOPPING.

LET SET IN REFRIGERATOR FOR 24 HOURS. 12 SERVINGS.

- Bonnie Dellen

HIDDEN DELIGHT

MIX:
1 CUP FLOUR
1 CUP SUGAR
1 TEASPOON SODA
1 TEASPOON SALT

FRUIT
COCKTAIL

ADD:
1 BEATEN EGG
1 TEASPOON VANILLA
1 #303 CAN FRUIT COCKTAIL (less 2 TBSP. juice)

POUR INTO GREASED SQUARE BAKING DISH AND SPRINKLE TOP WITH 1/2 CUP BROWN SUGAR AND CHOPPED NUTS.

BAKE ONE HOUR AT 325°.

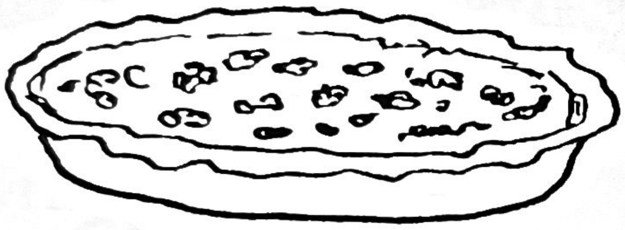
- Bev Harris

PECAN PIE

3 WHOLE EGGS, BEATEN
PINCH OF SALT
1 CUP WHITE CORN SYRUP
1/3 CUP MELTED BUTTER
PINCH OF CORNSTARCH
DASH OF VANILLA
1 CUP DARK BROWN SUGAR
1/2 CUP COCONUT
1 CUP PECANS, CHOPPED

BAKE IN 9" PIE SHELL AT 350° FOR 45 TO 50 MINUTES.

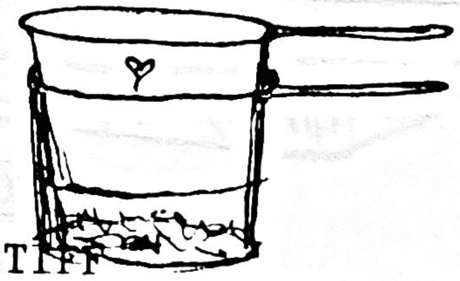
- Joanne Button



ALMOND ROCA PIE

ONE RECIPE GRAHAM CRACKER PIE CRUST OR ONE BAKED PIE SHELL (10")

1/2 CUP MILK
2 EGG YOLKS
1 TEASPOON VANILLA
1/2 CUP BROWN SUGAR
2 EGG WHITES, BEATEN UNTIL STIFF
1 TEASPOON VANILLA
1/2 PINT WHIPPING CREAM
10 REGULAR SIZE ALMOND ROCA PIECES - GROUND



PREPARE 1/2 CUP MILK, 2 EGG YOLKS, 1 TEASPOON VANILLA AND 1/2 CUP BROWN SUGAR. COOK UNTIL THICK IN DOUBLE BOILER. FREEZE CUSTARD MIXTURE TO CONSISTENCY OF MUSH. FOLD VANILLA INTO WHIPPED CREAM, CREAM INTO BEATEN EGG WHITES, THEN FOLD INTO FROZEN CUSTARD. FOLD IN ALMOND ROCA, SAVING SOME CRUMBS FOR TOP. PUT PIE INTO FREEZER UNTIL FROZEN. THEN WRAP AND REFREEZE. SERVE FROZEN.

- Mary Mocha

FRUIT COBBLER

HEAT ONE QUART ANY KIND OF FRUIT WITH ONE CUP SUGAR.*

MIX TOGETHER FOR BATTER:	1 CUP FLOUR, 1 CUP SUGAR
	1/2 TEASPOON SALT
	2/3 CUP MILK
	2 TEASPOONS BAKING POWDER

MELT ONE CUBE OF MARGARINE IN PAN. POUR BATTER OVER MELTED MARGARINE. POUR HOT SWEETENED FRUIT OVER THIS.

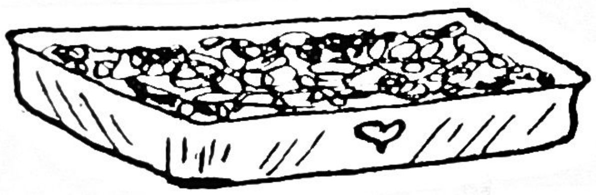
THICKEN JUICE WITH CORNSTARCH. POUR OVER AFTER COBBLER HAS COOKED.

BAKE AT 350° FOR THIRTY MINUTES.

SERVE WARM WITH WHIPPED CREAM OR ICE CREAM.

* If pie cherries are used, double sugar.

- Bonnie Dellen



CHERRY CREAM PIE

CRUST: USE RECIPE ON COVER OF GRAHAM CRACKER BOX

FILLING: CREAM TOGETHER ONE 3 OUNCE PACKAGE CREAM CHEESE, 1/2 TEASPOON VANILLA, 1/2 CUP POWDERED SUGAR. BEAT IN 1/2 PINT WHIPPING CREAM. ADD TO CREAM CHEESE MIXTURE. POUR ON TOP OF CRUST. SPOON INSTANT CHERRY OR BLUEBERRY PIE FILLING (CANNED) OVER CHEESE AND CREAM BASE.

REFRIGERATE OVERNIGHT.

(I double the cream cheese mixture and serve in a 13" x 9" oblong pan or dish.)

- Mary Mocha

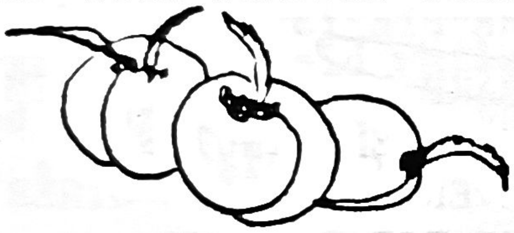
FRESH PEACH PIE

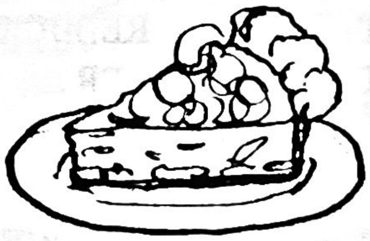
BEAT ONE LARGE PACKAGE OF CREAM CHEESE WITH POWDERED SUGAR AND CINNAMON TO TASTE. SPREAD OVER BAKED PIE SHELL AND REFRIGERATE ONE TO TWO HOURS (THIS KEEPS SHELL FROM GETTING SOGGY).

SLICE FOUR TO FIVE LARGE PEACHES, SPRINKLING WITH LEMON JUICE AND SUGAR (ADD FRUIT SAVER - 3/4 TEASPOON PER CUP) 1/2 TO ONE CUP GRANULATED SUGAR, DEPENDING ON RIPENESS OF PEACHES. LET STAND IN COLANDER FOR ONE HOUR UNTIL ENOUGH JUICE IS MADE. COMBINE JUICE WITH CORNSTARCH IN SAUCEPAN AND HEAT UNTIL THICKENED. COOL SLIGHTLY AND POUR OVER SLICED PEACHES IN PREPARED PIE SHELL.

TOP WITH WHIPPED CREAM.

- Mary and Alice





FROZEN CRANBERRY VELVET PIE

1-1/4 CUPS FINE VANILLA WAFER CRUMBS
1 8 OUNCE PACKAGE CREAM CHEESE
1 CUP WHIPPING CREAM
1 ONE POUND CAN WHOLE CRANBERRY SAUCE
1/4 CUP SUGAR
6 TABLESPOONS BUTTER
1/2 TEASPOON VANILLA

COMBINE CRUMBS AND MELTED BUTTER. PRESS INTO 9" INCH BUTTERED DISH. CHILL. BEAT CREAM CHEESE UNTIL FLUFFY. COMBINE WHIPPING CREAM, SUGAR, VANILLA. WHIP. GRADUALLY ADD TO CREAM CHEESE MIXTURE. BEAT UNTIL SMOOTH AND CREAMY. FOLD CRANBERRY SAUCE INTO MIX. SPOON ON CRUST. GARNISH WITH CRANBERRIES AND CREAM.

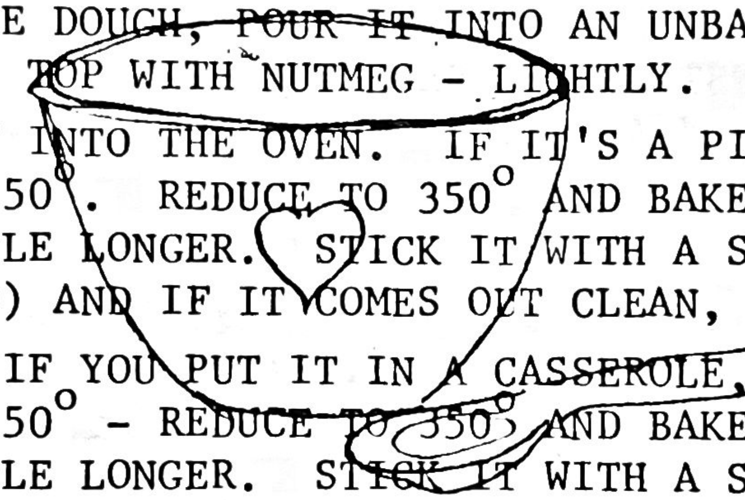
- Mary Mocha

MAMA'S SUPREME CUSTARD

This recipe was given to me by my mother in 1947, shortly after I was married. I was just learning to cook....

SCALD THREE CUPS OF MILK.
BEAT FOUR EGGS - JUST ENOUGH, BUT NOT TOO MUCH.
ADD ONE-HALF CUP OF SUGAR, ONE-FOURTH TEASPOON SALT AND ONE TEASPOON VANILLA, AND BEAT WELL. ADD THE SCALDED MILK AND STIR GOODLY.

POUR INTO BAKING DISH, OR IF YOU'VE BEEN "HOUSEWIFELY" ENOUGH TO MAKE A PIE DOUGH, POUR IT INTO AN UNBAKED PIE SHELL. SPRINKLE THE TOP WITH NUTMEG - LIGHTLY.



NOW - PUT IT INTO THE OVEN. IF IT'S A PIE, BAKE FOR FIVE MINUTES AT 450°. REDUCE TO 350° AND BAKE FOR TEN MINUTES OR MAYBE A LITTLE LONGER. STICK IT WITH A SILVER KNIFE (NO OTHER KIND WILL DO) AND IF IT COMES OUT CLEAN, THE PIE IS DONE.

OTHERWISE - IF YOU PUT IT IN A CASSEROLE, BAKE FOR ABOUT SEVEN MINUTES AT 450° - REDUCE TO 350, AND BAKE FOR TEN MINUTES OR MAYBE A LITTLE LONGER. STICK IT WITH A SILVER KNIFE (NO OTHER KIND WILL DO) AND IF IT COMES OUT CLEAN, THE PIE IS DONE.

OTHERWISE - IF YOU PUT IT IN A CASSEROLE, BAKE FOR ABOUT SEVEN MINUTES AT 45o° - REDUCE TO 350° AND BAKE FOR ABOUT FIFTEEN MINUTES - AND THE REASON IS - THE CASSEROLE IS THICKER THAN A PIE AND TAKES LONGER (You dumb-bloke!) ♡

PIE CRUST & BERRY PIE

1-1/2 CUPS FLOUR
TAD OF SALT
6 TABLESPOONS (heaping) FLUFFO

BLEND REAL WELL UNTIL FINE AND CRUMBLY. ADD 5-6 TABLESPOONS COLD WATER. STIF LIGHTLY AND TURN OUT ON FLOURED PASTRY CLOTH. MAKES TWO CRUSTS AND ENOUGH FOR A SMALL CINNAMON ROLL, CUT INTO SMALL PIECES.

ABOUT FOUR CUPS OF BERRIES (A FAT PIE)
1-1/2 CUPS SUGAR
2 HEAPING TABLESPOONS CORNSTARCH

MIX TOGETHER AND POUR INTO UNBAKED SHELL. DOT WITH BUTTER AND ADD TOP CRUST.

(I always carve a happy face or my ♡ luv's name on top!) ☺

- Bobbe Neil

BERRY DELIGHT

4 CUPS COARSELY CRUSHED PRETZEL STICKS
4-5 TABLESPOONS POWDERED SUGAR
1 CUP BUTTER

MIX TOGETHER AND PLACE IN 9" x 13" PAN, PRESSING FIRMLY. BAKE AT 325° FOR TEN MINUTES; COOL.

COMBINE 8 OUNCES CREAM CHEESE, WHIPPED, WITH ONE BEATEN EGG AND ONE CUP POWDERED SUGAR; BEAT WELL. FOLD IN ONE 8 OUNCE CONTAINER COOL WHIP, TWO TEASPOONS LEMON JUICE. SPREAD OVER ABOVE.

COMBINE ONE LARGE PACKAGE OF FROZEN STRAWBERRIES OR RASPBERRIES; ADD TO JELLO; LET THICKEN SLIGHTLY AND POUR ONTO TOP OF PRETZEL-CREAM CHEESE BASE. CHILL.

This recipe contributed by Margaret Hanshaw, whom I met in a raspberry field while picking raspberries - she has always used frozen berries, but you might want to try fresh ones. She also prefers raspberries to strawberries.

- Alice Sanders

CHOCO-MINT

1-1/4 CUP GRAHAM CRACKER CRUMBS
4 TABLESPOONS BUTTER

COMBINE BUTTER AND CRUMBS AND PRESS INTO SQUARE PAN (ABOUT TWO INCHES DEEP). RESERVE 1/4 CUP CRUMBS FOR TOP.

SPREAD ONE QUART PEPPERMINT ICE CREAM ON TOP OF ABOVE MIXTURE AND FREEZE.

2 SQUARES UNSWEETENED CHOCOLATE
3 EGG YOLKS, BEATEN WELL
1 TEASPOON VANILLA
3/4 CUP CHOPPED PECANS

1 CUP BUTTER
1-1/2 CUPS SIFTED CONFECTIONERS SUGAR
3 EGG WHITES

MELT BUTTER AND CHOCOLATE IN PAN. COMBINE WELL-BEATEN EGG YOLKS, SUGAR, VANILLA AND NUTS IN BOWL. GRADUALLY ADD CHOCOLATE AND BUTTER MIXTURE. COOL THOROUGHLY.

BEAT EGG WHITES UNTIL STIFF AND FOLD INTO CHOCOLATE MIXTURE. SPREAD ONTO PEPPERMINT ICE CREAM. TOP WITH REMAINING CRUMBS. FREEZE. SLICE TO SERVE.

- Ginny Bailey

God of goodness
Bless our food,
Keep us in a
pleasant mood.
Bless the cook and all
who serve us,
From indigestion,
Lord, preserve us.

Main ~
Dishes
and
Casseroles

WINE GLAZED CORNISH HENS

1/4 CUPS CHOPPED ONION	1/4 CUPS RAISINS (light)
2 TABLESPOONS SLIVERED ALMONDS	1/2 TEASPOON SALT
2 TABLESPOONS BUTTER	SALAD OIL

SIX ONE-POUND READY-TO-COOK ROCK CORNISH GAME HENS

4 CUPS DRY BREAD CUBES	WINE GLAZE *

2 MEDIUM ORANGES, PEELED AND DICED

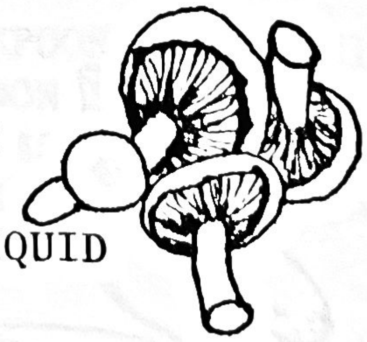
COOK AND STIR ONION AND ALMONDS IN BUTTER ABOUT FIVE MINUTES. TOSS W/DRY BREAD CUBES, ORANGES, RAISINS AND SALT. RINSE HENS, PAT DRY WITH PAPER TOWELING. SEASON WITH SALT AND PEPPER. LIGHTLY STUFF BIRDS WITH BREAD MIXTURE AND SKEWER SHUT. TIE LEGS TOGETHER; TIE LEGS TO TAIL. PLACE HENS, BREAST UP, ON RACK IN SHALLOW ROASTING PAN. BRUSH WITH SALAD OIL. COVER LOOSELY. ROAST AT 375° FOR THIRTY MINUTES. UNCOVER; BASTE WITH WINE GLAZE. ROAST UNTIL DONE, ABOUT ONE HOUR OR MORE, BASTING FREQUENTLY WITH GLAZE. (When done, drumstick can be twisted easily).

SIX SERVINGS

*WINE GLAZE: MIX 1/2 CUP BURGUNDY WINE, 1/4 CUP BUTTER OR MARGARINE, MELTED AND TWO TABLESPOONS ORANGE JUICE.

- Nancy Tietje

CHICKEN PARISIENNE



FOUR LARGE OR SIX MEDIUM CHICKEN BREASTS
1 CAN CONDENSED CREAM OF MUSHROOM SOUP
1 3-OUNCE CAN (2/3 CUP) MUSHROOMS AND LIQUID
1 CUP DAIRY SOUR CREAM
1/2 CUP SHERRY

PLACE CHICKEN BREASTS, SKIN SIDE UP, IN 11" x 7" x 1-1/2" BAKING DISH. COMBINE SOUP, MUSHROOMS AND LIQUID, SOUR CREAM AND SHERRY. POUR OVER CHICKEN. SPRINKLE GENEROUSLY WITH PAPRIKA. BAKE AT 350° ABOUT 1 TO 1-1/2 HOURS OR UNTIL TENDER. SERVE WITH HOT FLUFFY RICE.

- Ginny Bailey

GLORIFIED CHICKEN & RICE

1 CUP REGULAR RICE (uncooked)	1 TABLESPOON BUTTER
1 ENVELOPE DRY ONION SOUP MIX	1/2 CUP CHOPPED CELERY
1/2 CUP CHOPPED GREEN PEPPER (optional)	2 CUPS WATER
	PAPRIKA

1 TWO OUNCE JAR PIMIENTO, DRAINED AND CHOPPED (optional)
1 CAN CREAM OF CHICKEN OR CREAM OF MUSHROOM SOUP.
CHICKEN (RAW) - 6 TO 8 PIECES

LIGHTLY GREASE 9" x 12" PAN. COMBINE ONION SOUP MIX AND RICE AND POUR INTO PAN.

MELT BUTTER; ADD GREEN PEPPER AND CELERY, AND SAUTE UNTIL LIMP (You can just chop and not saute, also).

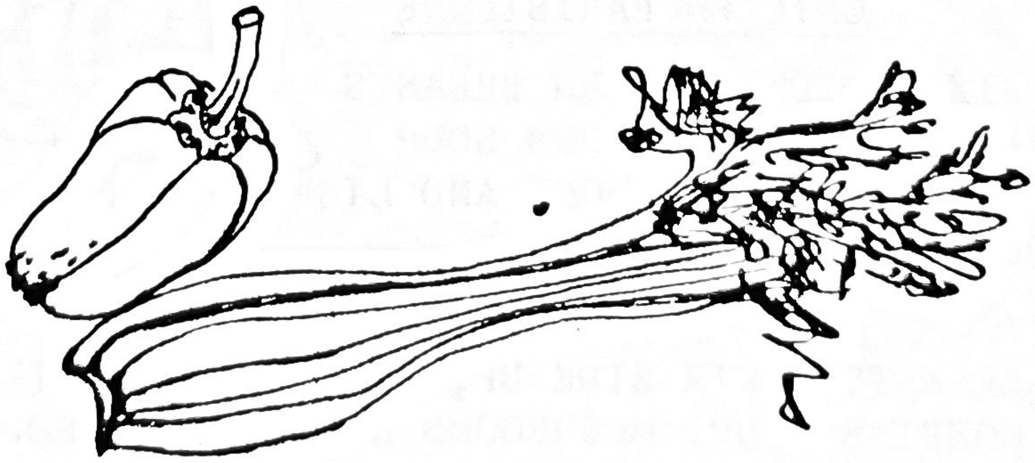
SPOON GREEN PEPPER AND CELERY EVENLY OVER RICE. ADD CHOPPED PIMIENTO EVENLY OVER RICE.

COMBINE SOUP AND WATER, STIRRING TO MIX WELL; POUR 3/4 MIX OVER RICE. PLACE PIECES OF CHICKEN OVER THE RICE WITH SKIN SIDE UP.

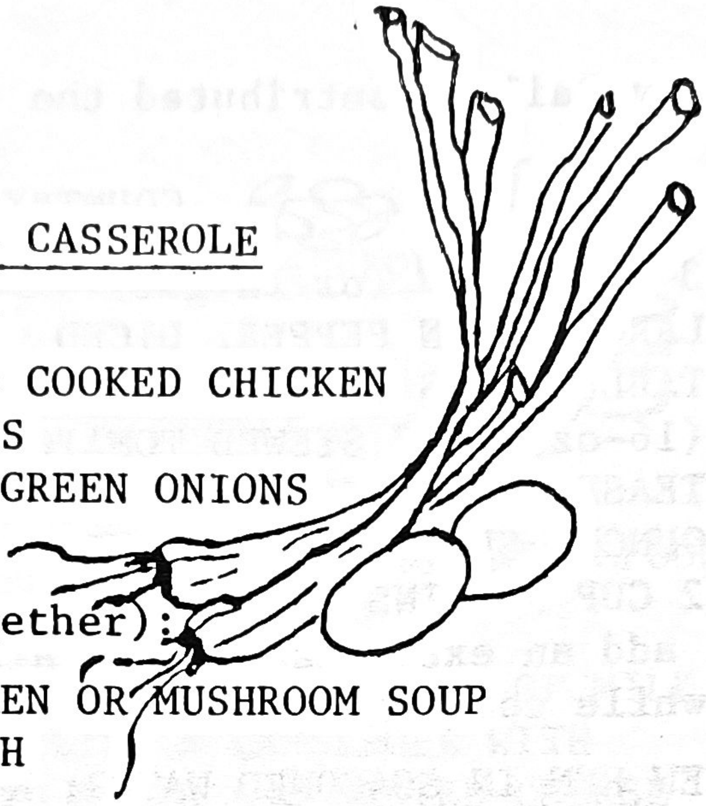
POUR REMAINING SOUP OVER TOP OF CHICKEN AND SPRINKLE WITH PAPRIKA.

BAKE UNCOVERED IN PRE-HEATED OVEN (350°) FOR 1-1/2 HOURS.

- Audrey Randrup



Store cottage cheese upside down. It will keep twice as long.



CHICKEN RICE CASSEROLE

COMBINE:
1 CUP CHOPPED CELERY
2 OR MORE CUPS DICED COOKED CHICKEN
1 CUP WATER CHESTNUTS
2 TEASPOONS CHOPPED GREEN ONIONS
2 CUPS COOKED RICE

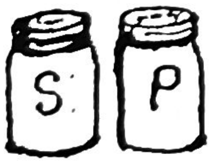
MIX TOGETHER (I warm these together):
1 CAN CREAM OF CHICKEN OR MUSHROOM SOUP
1/2 CUP CHICKEN BROTH
1/2 CUP MAYONNAISE
1/2 CUP MARGARINE
1 TEASPOON SALT
1 TABLESPOON LEMON JUICE

POUR OVER CHICKEN AND RICE MIXTURE; STIR TOGETHER. POUR INTO CASSEROLE.

COVER WITH:
2 HARD-BOILED EGGS (chopped)
GRATED CHEESE (American)

THEN COVER WITH CRUSHED POTATO CHIPS.
BAKE ONE HOUR AT 325°.

- Audrey Randrup



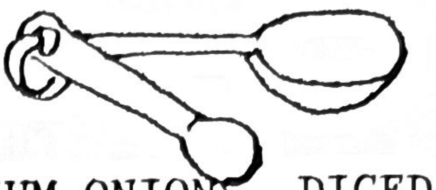
DIET HERB CHICKEN BAKE

1 CHICKEN FRYER, CUT UP
1 TEASPOON SALT
1/2 TEASPOON BLACK PEPPER
1 TABLESPOON ITALIAN HERB SEASONING
1 TABLESPOON LEMON JUICE
1 TEASPOON ROSEMARY
1-1/2 TEASPOONS THYME
1 TABLESPOON GARLIC SALT
2 TABLESPOONS WORCESTERSHIRE SAUCE
2 TABLESPOONS SOY SAUCE
2 CHICKEN BOUILLON CUBES, DISSOLVED IN 1/2 CUP HOT WATER

SPRINKLE CHICKEN WITH SALT, PEPPER AND GARLIC SALT. PLACE IN SHALLOW PAN OR CASSEROLE AND SPRINKLE WITH REMAINING INGREDIENTS. BAKE UNCOVERED THIRTY MINUTES IN 325° OVEN, TURNING ONCE AFTER 15 MINUTES. BASTE OCCASIONALLY. TURN SKIN SIDE UP, COVER AND BAKE 30 MINUTES MORE OR UNTIL TENDER. SERVES FOUR.

- Ginny Bailey

Ginny Bailey contributed the following:



COUNTRY CAPTAIN

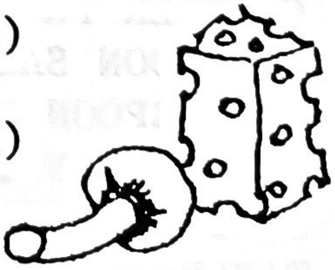
1 3-POUND HEN (or larger)
1 LARGE GREEN PEPPER, DICED
2 TABLESPOONS BUTTER
2 (16-oz) CANS STEWED TOMATOES
1 TEASPOON POWDERED THYME
2 MEDIUM ONIONS, DICED
1 CLOVE GARLIC, MINCED
1 TEASPOON SALT
1/2 TEASPOON PEPPER
1 TEASPOON CURRY POWDER
4 OUNCES SLIVERED BLANCHED ALMONDS, TOASTED
1/2 CUP RAISINS OR CURRANTS
(I add an extra handful of almonds and currants to sauce while cooking.)

STEW HEN IN SEASONED WATER; REMOVE MEAT FROM BONE AND CUT INTO BITE-SIZED PIECES. SAUTE ONIONS, GREEN PEPPER AND GARLIC IN BUTTER. ADD TOMATOES AND COOK TEN MINUTES. ADD SALT, PEPPER, THYME AND CURRY POWDER. COOK FIVE MINUTES LONGER. POUR SAUCE OVER CHICKEN AND BAKE 45 MINUTES AT 325°F. WHEN READY TO SERVE, ADD ALMONDS AND RAISINS (OR CURRANTS). MAY BE PREPARED AHEAD. FREEZES WELL. SERVE WITH BROWN OR WILD RICE. SERVES TWELVE.

(This is an old Georgia recipe served by Daisy Bonner to President Roosevelt at Warm Springs, Georgia in the late 1930s. It was his favorite, so Daisy went to Washington to show the chef how to make it.)

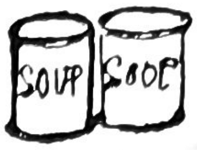
SUPREME CHICKEN ROULADES

1/4 CUP MARGARINE
1/4 CUP FLOUR
1 TEASPOON SALT
1 CAN BUTTON MUSHROOMS (four ounce)
MILK
1 TEASPOON INSTANT CHICKEN BOUILLON (OR A CUBE)
4 CHICKEN BREASTS, BONED AND SKINNED
8 SLICES (6 ounces) SWISS CHEESE
4 SLICES (large, thin) COOKED HAM



MELT MARGARINE AND BLEND IN FLOUR, SALT AND BOUILLON; REMOVE FROM HEAT. DRAIN MUSHROOM LIQUID INTO MEASURING CUP; ADD MILK TO MAKE TWO CUPS. GRADUALLY STIR INTO FIRST MIXTURE. PLACE OVER MEDIUM HEAT; STIR UNTIL THICKENED. ADD MUSHROOMS AND REMOVE FROM HEAT. SPOON A TABLESPOON OF SAUCE OVER EACH SLICE OF HAM. TOP WITH TWO SLICES OF CHEESE AND A CHICKEN BREAST. ROLL TIGHTLY (HAM ON OUTSIDE). PLACE SEAM SIDE DOWN IN GREASED 9" x 13" BAKING DISH. POUR ABOUT HALF OF SAUCE OVER TOP. BAKE AT 350° FOR 45 MINUTES. REHEAT REMAINING SAUCE WHEN READY TO SERVE.

MARGE'S CHICKEN & BROCCOLI CASSEROLE



TWO PACKAGES FROZEN BROCCOLI (COOK AND DRAIN)
FOUR CUPS COOKED CHICKEN (CUT INTO CHUNKS
(You may use turkey, ham or tuna fish)

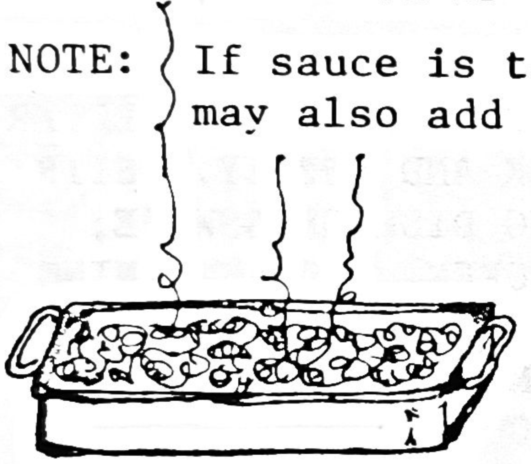
MAKE WHITE SAUCE OF TWO TABLESPOONS FLOUR, TWO TABLESPOONS BUTTER AND 1-1/2 CUPS BROTH.

ADD TWO CANS CREAM OF MUSHROOM SOUP PLUS ONE CAN OF MILK. HEAT AND ADD POULTRY OR FISH. LINE A CASSEROLE WITH BROCCOLI, SPREAD CRUSHED POTATO CHIPS AND GRATED CHEESE OVER TOP. SPOON SOUP MIXTURE OVER THIS; ADD MORE CRUSHED POTATO CHIPS AND GRATED CHEESE.

BAKE AT 350° FOR 25-30 MINUTES.

NOTE: If sauce is too thick, add more milk to soup; you may also add fresh sliced mushrooms over broccoli.

- Bev Harris



CHICKEN & BROCCOLI

TWO PACKAGES FROZEN BROCCOLI SPEARS, CUT DIAGONALLY AFTER COOKED, AND DRAINED.

TWO CUPS COOKED CHICKEN CHUNKS	1/2 TEASPOON CURRY POWDER
TWO CANS CREAM OF CHICKEN SOUP	1 CUP MAYONNAISE
ONE TABLESPOON BUTTER	1 CUP GRATED CHEDDAR CHEESE
1/2 TEASPOON LEMON JUICE	1 CUP CRACKER CRUMBS

BROWN CRACKER CRUMBS IN BUTTER. MIX TOGETHER SOUP, CURRY POWDER, MAYONNAISE AND LEMON JUICE.

IN OBLONG PAN OR DISH PLACE BROCCOLI, CHICKEN, SOUP MIX, CHEESE AND THEN CRUMBS. BAKE AT 350° FOR 35 MINUTES.

- Vivian Falk

CLASSIC CHICKEN DIVAN

If you're tired of casseroles that call for "cream-of 'something' soup", then here is the best recipe for this classic favorite. It's not as quickly thrown together as the "soup" recipe, but is certainly worth the time and effort.

TWO 10 OUNCE PACKAGES FROZEN BROCCOLI SPEARS (or two heads
fresh broccoli)
1/4 CUP MARGARINE OR BUTTER
2 CUPS CHICKEN BROTH
3 TABLESPOONS DRY WHITE WINE
1/4 CUP PARMESAN CHEESE
6 TABLESPOONS FLOUR
1/2 CUP WHIPPING CREAM
3 LARGE CHICKEN BREASTS

COOK CHICKEN FOR 45 MINUTES IN COVERED CASSEROLE. REMOVE SKIN AFTER BAKING. COOK BROCCOLI AND DRAIN.

MELT MARGARINE AND BLEND IN FLOUR, 1/2 TEASPOON SALT AND PEPPER. ADD CHICKEN BROTH; COOK AND STIR UNTIL THICK AND BUBBLY. STIR IN CREAM AND WINE. PLACE BROCCOLI IN BAKING DISH CROSSWISE; COVER WITH HALF THE SAUCE, AND TOP WITH CHICKEN. TO REMAINING SAUCE ADD PARMESAN CHEESE AND THEN COVER CHICKEN. SPRINKLE WITH A BIT MORE PARMESAN. BAKE FOR TWENTY MINUTES AT 350°; THEN BROIL FOR FIVE MINUTES UNTIL SAUCE IS GOLDEN.

- Pam Neil

SOUP
Sour cream

BROCCOLI CASSEROLE

ONE 8 OUNCE PACKAGE WIDE EGG NOODLES
ONE PACKAGE FROZEN CHOPPED BROCCOLI (or spinach) (Use one pkg.
of each, if doubling)
1 CAN CREAM OF MUSHROOM SOUP
1/2 CUP GRATED CHEDDAR CHEESE
1 8-OZ. CARTON SOUR CREAM
(or "Imo")

COOK NOODLES, DRAIN; LAY IN SHALLOW BAKING PAN (9" x 13" for double). LET BROCCOLI THAW OVERNIGHT IN ORDER TO DRAIN COMPLETELY. SPREAD BROCCOLI OVER NOODLES. MIX TOGETHER SOUP, SOUR CREAM AND SPREAD OVER ALL. TOP WITH GRATED CHEESE.

BAKE AT 350° FOR 20-30 MINUTES OR UNTIL BUBBLY.

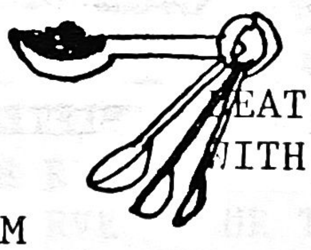
- Sue Neil

HOMEMADE NOODLES & CHICKEN

ONE CHICKEN
TWO QUARTS WATER
1/2 CUP CHOPPED ONION
SALT AND PEPPER

PLACE IN LARGE KETTLE WITH ENOUGH WATER TO COVER. SIMMER GENTLY UNTIL TENDER (about two hours). ADD MORE WATER AS NECESSARY. LET COOL IN STOCK. REMOVE MEAT FROM BONES AND SET ASIDE. (You should have about two or three cups of broth)

NOODLES:



TWO EGGS, BEATEN
ONE TEASPOON SALT
ONE TEASPOON BAKING POWDER
ONE TABLESPOON MILK OR CREAM

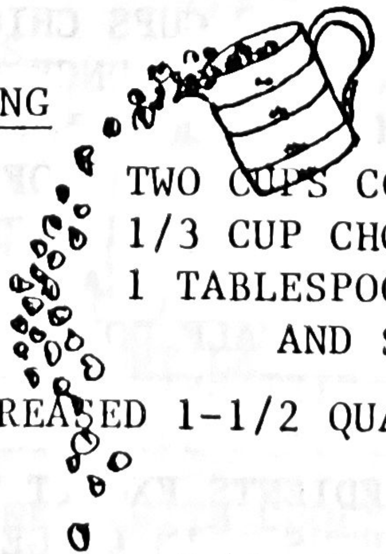
BEAT UNTIL FROTHY WITH ELECTRIC MIXER

ADD ONE CUP FLOUR AND MIX WELL. TURN ONTO FLOURED BOARD (KEEP ADDING FLOUR UNTIL SMOOTH AND NOT STICKY). KNEAD A DOZEN TIMES AND ROLL FAIRLY THIN. CUT IN STRIPS WITH KNIFE DIPPED IN FLOUR. BRING BROTH TO BOIL AND DROP IN NOODLES. COVER . . . BUT WATCH CAREFULLY SO CONTENTS WON'T BOIL OVER. CRACK LID IF NECESSARY. COOK ABOUT 10-12 MINUTES.

THICKEN BROTH A BIT.

SERVE OVER MASHED POTATOES ALONG WITH GREEN PEAS. WONDERFUL ON A COLD, WINTRY DAY!

- Bobbe Neil



CORN PUDDING

THREE SLIGHTLY BEATEN EGGS
TWO CUPS SCALDED MILK
1 TABLESPOON MELTED BUTTER
TWO CUPS CORN, DRAINED
1/3 CUP CHOPPED ONION
1 TABLESPOON EACH SUGAR AND SALT

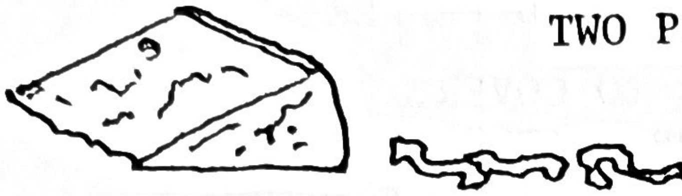
COMBINE INGREDIENTS; POUR INTO GREASED 1-1/2 QUART CASSEROLE.

BAKE 350° FOR 40-50 MINUTES.

- Bobbe Neil

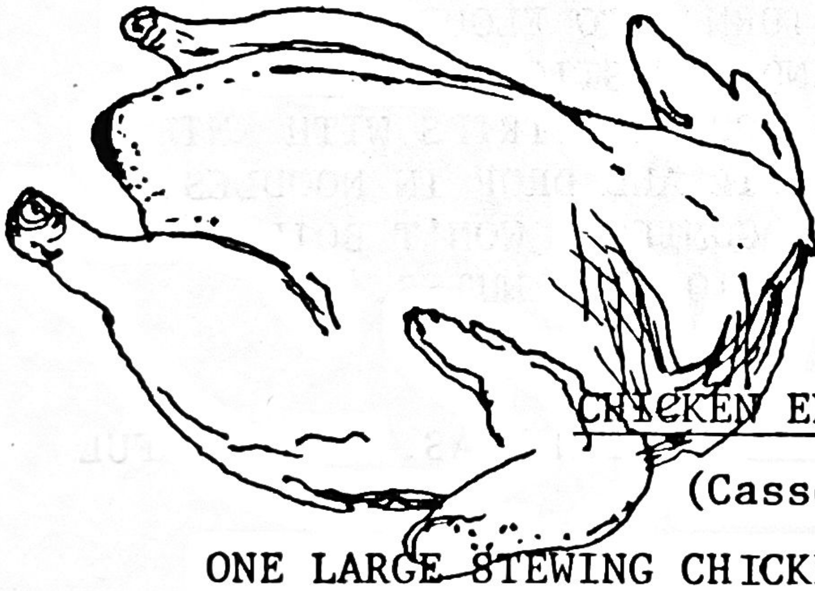
BEEF ENCHILADAS

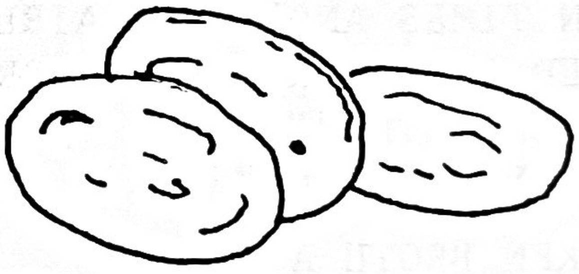
TWO PACKAGES CORN TORTILLAS
THREE TO FOUR CANS ENCHILADA SAUCE
TWO POUNDS GROUND BEEF
JACK CHEESE
ONIONS



BROWN BEEF WITH ONIONS. SLIGHTLY FRY TORTILLAS SO THEY ARE FLEXIBLE. SPREAD SMALL AMOUNT OF SAUCE OVER TORTILLAS AND FILL WITH MEAT-ONION-CHEESE MIXTURE. PLACE IN 13" x 9" BAKING PAN AND POUR LOTS AND LOTS OF ENCHILADA SAUCE AND CHEESE OVER. BAKE AT 425° FOR FIFTEEN MINUTES OR UNTIL CHEESE MELTS.

- Sue Sanders





CHICKEN ENCHILADAS

(Casserole)

ONE LARGE STEWING CHICKEN - STEWED AND DEBONED
TWO CUPS CHICKEN BROTH
ONE FOUR OUNCE CAN TACO SAUCE
ONE CAN CREAM OF CELERY SOUP
ONE CAN CREAM OF MUSHROOM SOUP
ONE FOUR OUNCE CAN CHOPPED OR DICED GREEN CHILES
SALT, PEPPER, GARLIC POWDER TO TASTE
ONE HALF DOZEN CORN TORTILLAS
ONE SIXTEENTH LONGHORN CHEESE GRATED

COMBINE ALL INGREDIENTS EXCEPT TORTILLAS AND CHEESE. CUT TORTILLAS IN EIGHTHS. IN LARGE CASSEROLE, LAYER TORTILLAS, CHICKEN MIXTURE AND CHEESE THREE TIMES, ENDING WITH CHEESE. BAKE AT 350° FOR THIRTY TO FORTY-FIVE MINUTES UNTIL BROWN AND BUBBLY.

- Fran Shoemaker

SKILLET TACO SALAD

BROWN: 1/2 POUND GROUND BEEF WITH 1/2 TO 1 CHOPPED GREEN PEPPER; DRAIN.

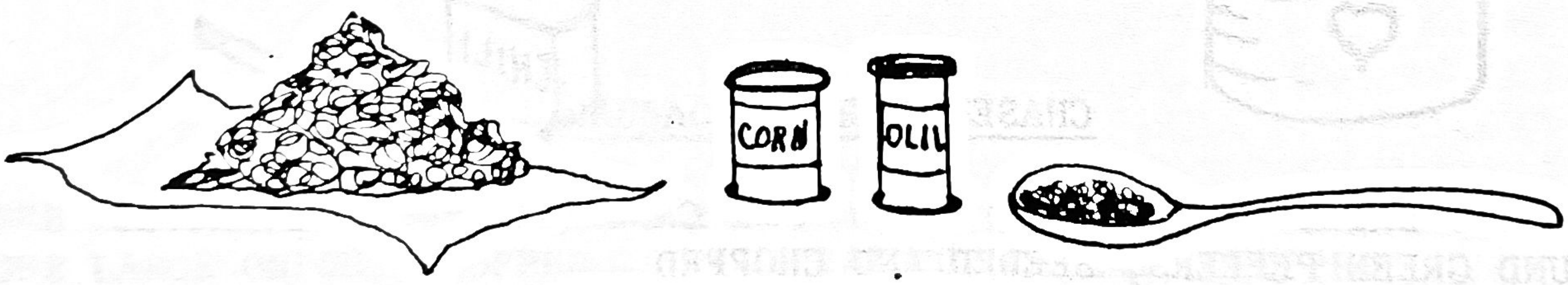
ADD: 1 CAN CHILI WITHOUT BEANS, 1 SMALL CAN OF CORN, AND 1/2 CAN SLICED BLACK OLIVES.

CUT INTO ONE INCH PIECES ONE CAN OF TAMALES AND PLACE OVER TOP OF ABOVE MIXTURE; HEAT UNTIL BUBBLY (ABOUT 10-12 MINUTES).

ADD: 1 CUP CHEESE OVER TOP, COVER AND LET MELT.

PREPARE LARGE SALAD OR SOUP BOWLS WITH SHREDDED LETTUCE, AVOCADO SLICES AND CHOPPED GREEN ONION. SPOON HOT MIXTURE OVER TOP AND SPRINKLE WITH REMAINING OLIVES. EDGE WITH CORN CHIPS, AND ENJOY! SERVES FOUR TO SIX

- Kaye Sanders



ENCHILADA CASSEROLE

1 POUND HAMBURGER (BROWN & DRAIN)
1 CAN (15 OZ.) TOMATO SAUCE
1-1/2 TEASPOONS GROUND CUMIN
1 CAN ORTEGA BRAND DICED CHILES
1 CUP WATER
2 TABLESPOONS CHILI POWDER
1/2 TEASPOON SALT

COOK ALL TOGETHER, THEN ADD ONE CAN OLIVES AND 2 CUPS GRATED CHEESE.

FRY EIGHT TORTILLAS (CORN) IN HOT OIL; DRAIN ON PAPER TOWELS. LAYER IN CASSEROLE DISH (DEEP) ONE LAYER TORTILLAS, THEN SAUCE, OLIVES, AND CHEESE. MAKE ABOUT EIGHT LAYERS.

BAKE AT 350° FOR TWENTY TO TWENTY-FIVE MINUTES.

SERVE WITH SOUR CREAM AND SPRINKLE WITH CHOPPED GREEN ONIONS.

- Bev Harris

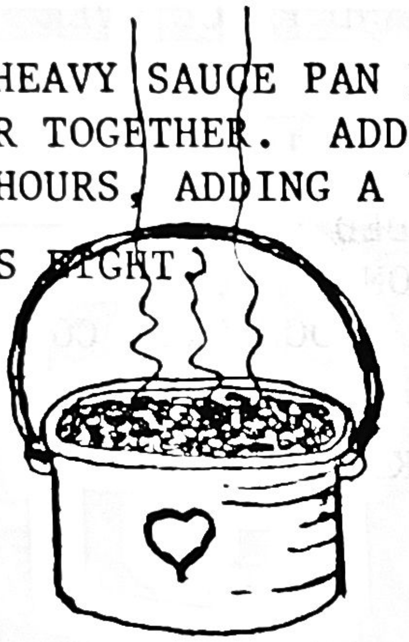
SUZY'S CHILI

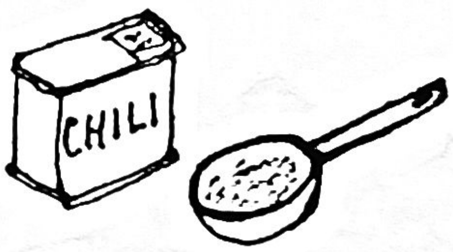
2 POUNDS GROUND BEEF
2 CLOVES MINCED GARLIC
SALT AND PEPPER TO TASTE
1 TEASPOON CUMIN SEED
2 32 OUNCE CANS STEWED TOMATOES
2 TEASPOONS WORCESTERSHIRE SAUCE
1 MEDIUM ONION, DICED
2 CUPS HOT WATER
2 TEASPOONS OREGANO
1 TEASPOON TABASCO SAUCE
2 32 OUNCE CANS CHILI WITH BEANS

IN A HEAVY SAUCE PAN BROWN BEEF, ONION, GARLIC, SALT AND PEPPER TOGETHER. ADD REMAINING INGREDIENTS AND SIMMER FOR FOUR HOURS, ADDING A LITTLE MORE WATER FROM TIME TO TIME.

SERVES EIGHT.

- Bonnie Dellen





CHASEN'S CHILI

1/2 POUND DRIED PINTO BEANS
1 POUND GREEN PEPPERS, SEEDED AND CHOPPED
1-1/2 TABLESPOONS OIL
2 CLOVES CRUSHED GARLIC
2-1/2 POUNDS GROUND CHUCK
1/3 CUP CHILI POWDER
1-1/2 TEASPOONS GROUND CUMIN
2 CANS (16 OUNCE) TOMATOES
1-1/2 CUPS CHOPPED ONION
1/2 CUP BUTTER
1 POUND GROUND PORK
2 TABLESPOONS SALT
1-1/2 TEASPOONS PEPPER

WASH BEANS AND COVER WITH WATER BY TWO INCHES AND SOAK OVERNIGHT. COOK.

ADD TOMATOES AND SIMMER FIVE MINUTES; COOK GREEN PEPPERS IN OIL FOR FIVE MINUTES; ADD ONIONS AND COOK UNTIL TENDER; ADD GARLIC.

IN LARGE PAN COOK BEEF AND PORK IN BUTTER FOR FIFTEEN MINUTES. ADD THIS TO BEANS AND ADD SALT AND PEPPER, CHILI POWDER AND CUMIN. SIMMER COVERED FOR ONE HOUR. REMOVE COVER AND COOK ANOTHER THIRTY MINUTES. SKIM ANY FAT OFF TOP, AND SERVE.

- Bev Harris

AROMATIC GOULASH

3 OR 4 POUNDS BEEF
1 CAN TOMATO SOUP
1 CAN BOUILLON OR CONSOMME SOUP
MUSHROOMS
1 CAN ONION SOUP
1 CAN RED WINE

CUT BEEF UP AS FOR STEW MEAT, CUTTING OFF ALL EXCESS FAT. I PREFER A ROAST WITH A BONE AND ADD THE BONE TO THE POT FOR FLAVOR, THEN DISCARD THE BONE WHEN SERVING. PLACE CUT MEAT IN OPEN ROASTING PAN; DO NOT COVER. ADD SOUPS AND WINE. PUT IN OVEN AT 425° FOR HALF AN HOUR. TURN DOWN TO 350° AND BAKE TWO HOURS OR UNTIL MEAT IS TENDER. SAUCE WILL COOK DOWN AND THICKEN. (STIR OCCASIONALLY) ADD WHOLE OR SLICED MUSHROOMS THE LAST HALF HOUR.

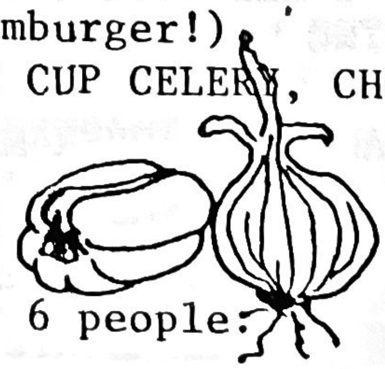
SERVE WITH YOUR FAVORITE - RICE, NOODLES OR POTATOES.

(Aroma while cooking is wonderful!)

- Mary Mocha

SAUSAGE MESS

ONE POUND BULK SAUSAGE (Don't use hamburger!)
ONE LARGE ONION, CHOPPED
1/2 CUP CELERY, CHOPPED
GREEN PEPPER, CHOPPED (optional)



BROWN ABOVE AND POUR OFF FAT.

For 2 people:	For 6 people:
3/4 CUP WATER with	1-3/4 CUP WATER with
1 TABLESPOON BOUILLON	2 TABLESPOONS BOUILLON
1 TABLESPOON WORCESTERSHIRE	1 TABLESPOON WORCESTERSHIRE
1/2 CUP RICE	1-1/2 CUPS RICE

DUMP ALL INTO FRYPAN, COVER, FIX A SALAD AND THAT'S IT!

PUT SOY SAUCE ON TABLE IN CASE YOU WANT TO CHANGE THE FLAVOR.

- Nadine Shea

GOOD & EASY POT ROAST

3 TO 4 POUNDS BONELESS POT ROAST	
ONE CUP WATER	2 TABLESPOONS LEMON JUICE
1 ENVELOPE MUSHROOM GRAVY MIX	1/2 TEASPOON GARLIC SALT
1/4 CUP CHOPPED PIMIENTO (optional)	

PLACE ROAST IN SHALLOW PAN AND POUR OVER THE SAUCE. BAKE AT 350° FOR TWO OR THREE HOURS (covered).

- Bev Harris

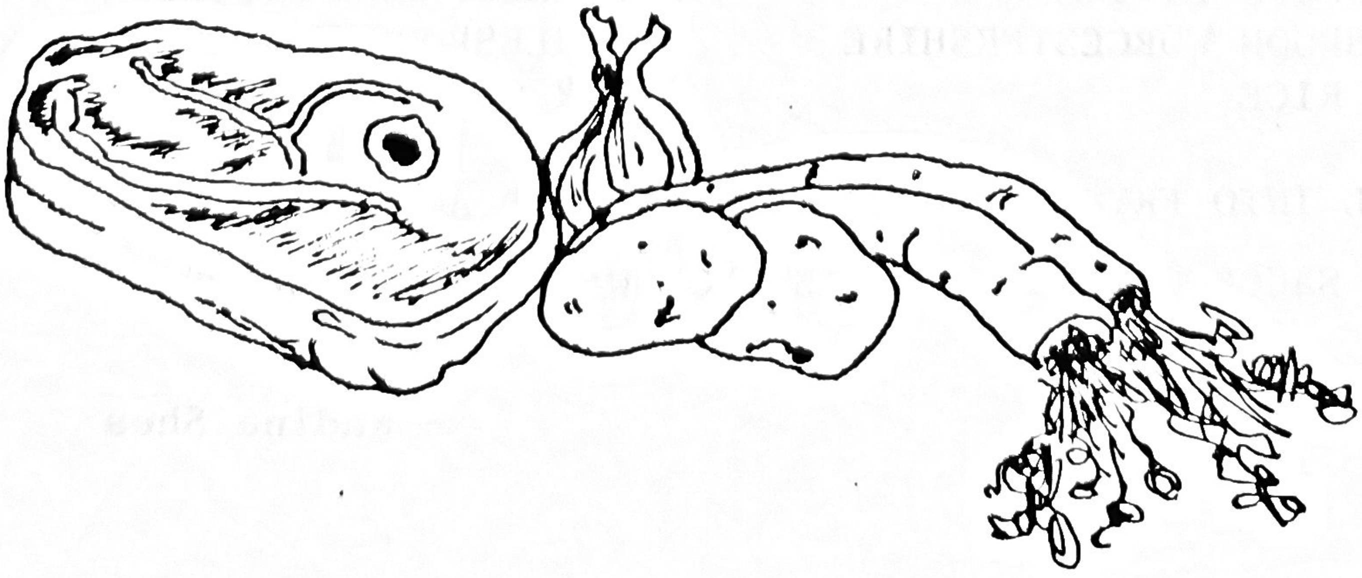
SWISS STEAK

TWO TO FOUR POUNDS RUMP OR ROUND STEAK; POUND FLOUR, SALT AND PEPPER INTO BOTH SIDES AND BROWN IN MELTED SHORTENING.

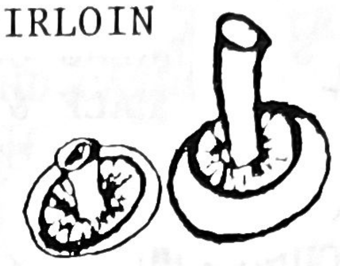
SAUTE ONE LARGE ONION, ONE LARGE PEPPER AND SEVERAL STALKS CELERY, CHOPPED, ONE MINCED CLOVE GARLIC TOGETHER. ADD ONE CAN TOMATOES, 1/2 CUP CATSUP, 1 TABLESPOON WORCESTERSHIRE SAUCE, 2 ALLSPICE CORNS AND 3 CLOVES TO VEGETABLES AND MEAT; BRING TO BOIL. COVER AND SIMMER FOR ABOUT TWO HOURS OR UNTIL TENDER. REMOVE MEAT AND THICKEN SAUCE, IF DESIRED, AND POUR OVER MEAT.

ADD CARROTS AND POTATOES LAST HOUR, IF DESIRED, OR JUST CARROTS AND SERVE WITH MASHED POTATOES (the sauce makes a wonderful gravy).

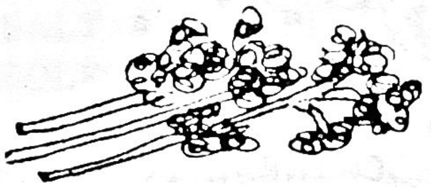
- Alice Sanders



BEEF STROGANOFF DELUXE



TWO POUNDS BEEF ROUND, TENDERLOIN OR SIRLOIN
4-8 TABLESPOONS BUTTER, MELTED
1 CUP ONION, CHOPPED
1 CLOVE GARLIC, FINELY CHOPPED
1/2 POUND FRESH MUSHROOMS, CHOPPED
2-3 TABLESPOONS FLOUR
1-1/2 TO 2 TEASPOONS MEAT EXTRACT PASTE, OR DRY MUSTARD
1 TO 2 TABLESPOONS CATSUP
1/2 TEASPOON SALT
1/8 TEASPOON PEPPER
1 CAN BEEF BOUILLON, UNDILUTED
1/4-1/2 CUP DRY WHITE WINE
1 TABLESPOON FRESH DILL, SNIPPED OR 1/4 TEASPOON DRIED DILL (optional)
1-1/2 CUPsSOUR CREAM
4 CUPS COOKED WHITE RICE
1/2 CUP COOKED WILD RICE
FRESH PARSLEY



CUT BEEF INTO STRIPS; BROWN IN ONE TABLESPOON BUTTER IN HEAVY SKILLET. REMOVE BEEF; ADD REMAINING BUTTER TO SKILLET. SAUTE ONION, GARLIC AND MUSHROOMS ABOUT FIVE MINUTES. REMOVE FROM HEAT; STIR IN FLOUR, MEAT EXTRACT PASTE, CATSUP, SALT AND PEPPER. GRADUALLY ADD BOUILLON; BRING TO BOIL, STIRRING OCCASIONALLY. REDUCE HEAT; SIMMER FIVE MINUTES. BLEND IN WINE, DILL AND SOUR CREAM. ADD BEEF; SIMMER UNTIL HOT. TOSS RICES TOGETHER. SURROUND STROGANOFF WITH RICE AND SPRINKLE WITH PARSLEY.

NOTE: If mustard is substituted for the meat extract, omit dill.

YIELD: SIX SERVINGS

- Ginny Bailey

"The proper office of a friend is to side with you when you are wrong.
Nearly everybody will side with you when you are right."

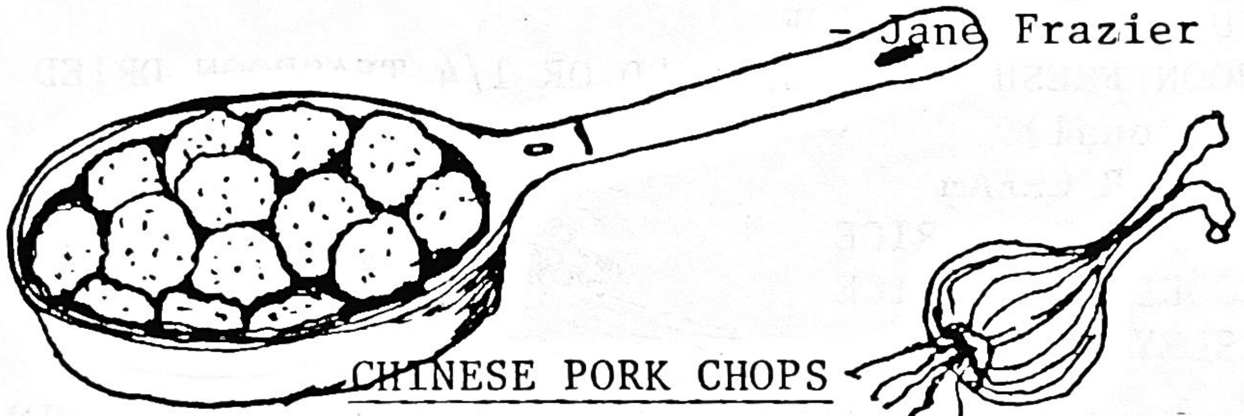
- Mark Twain -

SWEDISH MEAT BALLS

1-1/2 CUPS SOFT BREAD CRUMBS
3/4 CUP CREAM OR HALF & HALF
3 TABLESPOONS CHOPPED ONION
3 TABLESPOONS FAT
1 POUND GROUND CHUCK OR ROUND
1 CUP MEAT STOCK (beef bouillon)
1/4 TEASPOON NUTMEG
1-1/2 TEASPOON SALT
1/8 TEASPOON PEPPER
1 EGG, BEATEN
1 TABLESPOON FLOUR
1 TABLESPOON WATER

SOAK BREAD IN MILK. SAUTE ONION IN ONE TABLESPOON FAT. COMBINE ONION, BEEF, SEASONINGS, EGG AND BREAD CRUMBS. SHAPE INTO BALLS. BROWN IN REMAINING FAT. ADD STOCK, COVER AND COOK.

- Jane Frazier



CHINESE PORK CHOPS

FRY PORK CHOPS IN 1/2 TEASPOON SUGAR UNTIL BROWN. ADD ONE SLICED ONION, 1/2 CUP WATER AND SIMMER FOR THIRTY MINUTES. MIX 2 TABLESPOONS SOY SAUCE, 2 TABLESPOONS WATER AND 2 TABLESPOONS FLOUR AND POUR OVER CHOPS.

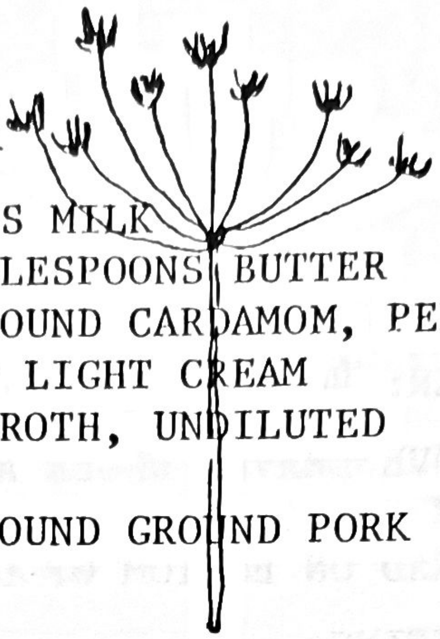
ADD 1/2 CUP CELERY, ONE CUP STRING BEANS AND TWO CUPS DICED CABBAGE AND COOK UNTIL DONE.

- Irene Phillips

"My coat and I live comfortably together. It has assumed all my wrinkles, does not hurt me anywhere, has molded itself on my deformities, and is complacent to all my movements, and I only feel its presence because it keeps me warm. Old coats and old friends are the same thing."

- Victor Hugo -

SWEDISH MEAT BALLS



4 EGGS, SLIGHTLY BEATEN
2 CUPS MILK
1 CUP DRY BREAD CRUMBS
4 TABLESPOONS BUTTER
1/4 TEASPOON EACH ALLSPICE, NUTMEG, GROUND CARDAMOM, PEPPER.
1/3 CUP FLOUR
1 CUP LIGHT CREAM
2 (10-1/2 OUNCE) CANS CONDENSED BEEF BROTH, UNDILUTED
1 CUP FINELY CHOPPED ONIONS, SAUTEED
2 POUNDS GROUND CHUCK
1/2 POUND GROUND PORK
2 TEASPOONS SALT (or to taste)
DILL WEED (to taste)

COMBINE EGGS, MILK AND BREAD CRUMBS. ADD SALT, MEAT AND SPICES AND ONIONS. COVER AND REFRIGERATE FOR ONE HOUR. SHAPE INTO SMALL BALLS AND SAUTE UNTIL BROWNED IN BUTTER, SHAKING PAN OCCASIONALLY TO KEEP BALLS ROUND. PLACE INTO TWO TWO-QUART CASSEROLES. POUR OFF ALL BUT 1/4 CUP DRIPPINGS; STIR IN FLOUR. GRADUALLY STIR IN BROTH. ADD CREAM GRADUALLY AND ADD ADDITIONAL SALT AND PEPPER IF NEEDED. POUR OVER MEAT BALLS IN CASSEROLES, AND SPRINKLE WITH DILL WEED. BAKE COVERED FOR 30 MINUTES AT 325°.

YIELD: 20 SERVINGS

- Ginny Bailey

TOMATO
SAUCE

BEEF-NOODLE CASSEROLE

ONE POUND LEAN GROUND BEEF
2 CLOVES GARLIC
1 TEASPOON SALT
PEPPER
2 8-OUNCE CANS TOMATO SAUCE
1 7-OUNCE PACKAGE NOODLES
6 GREEN ONIONS, WITH TOPS
1 LARGE CREAM CHEESE
1 CUP SOUR CREAM
1/2 CUP GRATED CHEESE

COOK BEEF, GARLIC, ADD SALT AND TOMATO SAUCE; COOK FOR TWENTY MINUTES. COOK NOODLES AND DRAIN. MIX ONION WITH CREAM CHEESE AND SOUR CREAM. GREASE A TWO-QUART CASSEROLE AND ALTERNATE LAYERS OF NOODLES, CHEESE MIXTURE AND MEAT SAUCE. REPEAT. SPRINKLE CHEESE OVER TOP.

BAKE THIRTY MINUTES AT 350°.

- Bev Harris

STUFFED CABBAGE ROLLS

CUT OUT CORE OF ONE LARGE CABBAGE; COVER WITH BOILING WATER; BOIL TEN MINUTES, DRAIN.

REMOVE LEAVES WHOLE AND CUT OUT HEAVY RIB. SPREAD EACH LEAF FOR FILLING. SHRED REMAINING CABBAGE COARSELY AND SPREAD ON BOTTOM OF LARGE GLASS BAKING DISH.

STUFFING:

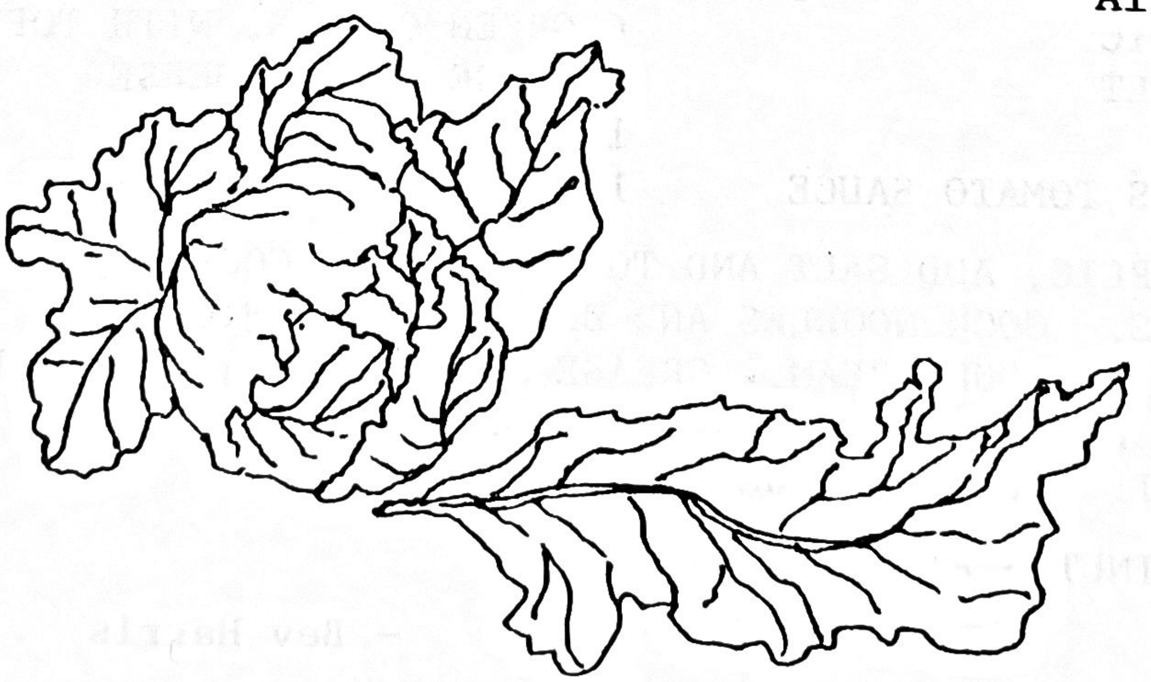
ONE POUND GROUND BEEF
3/4 CUP CHOPPED ONION
1 TEASPOON SALT
1 CAN TOMATO SOUP
2 TABLESPOONS LEMON JUICE
DASH OF GARLIC POWDER AND SAVORY
ONE CUP COOKED RICE
ONE EGG (slightly beaten)
1/4 TEASPOON PEPPER
1 CAN STEWED TOMATOES
2 TABLESPOONS BROWN SUGAR

MIX BEEF, RICE, ONION, SEASONINGS AND TWO TABLESPOONS OF THE SOUP. DIVIDE MIXTURE (1/4 CUP EACH) INTO LEAVES AND ROLL, ENVELOPE FASHION. PLACE SEAM SIDE DOWN OVER SHREDDED CABBAGE. MIX REMAINING SOUP, TOMATOES, LEMON JUICE AND SUGAR AND POUR OVER ROLLS.

COVER AND BAKE AT 350° FOR ONE AND A HALF HOURS.

UNCOVER AND BAKE THIRTY MINUTES LONGER.

- Alice Sanders



MEAT FILLED CABBAGE LEAVES

1/2 CUP RICE
1 POUND GROUND BEEF
10-1/2 OUNCE CAN BOUILLON
1/4 TEASPOON PEPPER
1/2 TEASPOON SALT
1-1/4 CUPS MILK, SCALDED
1/4 POUND GROUND PORK
2 TEASPOONS SALT
12 LARGE CABBAGE LEAVES
2 TABLESPOONS BUTTER
2 TABLESPOONS BROWN SUGAR

1. ADD RICE TO HOT SCALDED MILK. COOK IN DOUBLE BOILER FOR TEN MINUTES. ADD GROUND BEEF AND PORK, ONE CUP BOUILLON, 2 TEASPOONS SALT, AND PEPPER. CONTINUE COOKING UNTIL RICE IS SOFT (15 to 20 MINUTES).

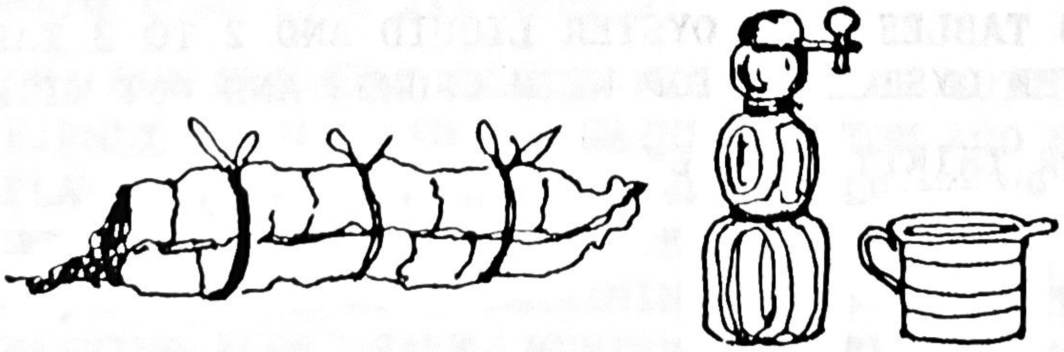
2. COVER CABBAGE LEAVES WITH BOILING WATER. ADD 1/2 TEASPOON SALT; COOK TWO MINUTES AFTER WATER AGAIN COMES TO BOIL. DRAIN LEAVES WELL.

3. DIVIDE MEAT MIXTURE EVENLY ON CABBAGE LEAVES; ROLL AND FASTEN WITH STRING OR TOOTHPICKS.

4. ARRANGE IN DUTCH OVEN OR SKILLET. SPRINKLE WITH BROWN SUGAR. ADD REMAINING BOUILLON AND BUTTER. COVER TIGHTLY. COOK LOW HEAT FOR 35-40 MINUTES.

SIX SERVINGS

- Ginny Bailey



Use cabbage leaves to clean pewter.

HALIBUT HUNGARIAN

TWO POUNDS HALIBUT STEAK	1/4 POUND FRESH MUSHROOMS
1/4 CUBE BUTTER	1 CUP SOUR CREAM
1/4 CUP SHERRY	

PLACE FISH IN BUTTERED CASSEROLE DISH; SPRINKLE WITH SALT AND PUT IN 450° OVEN FOR TEN MINUTES.

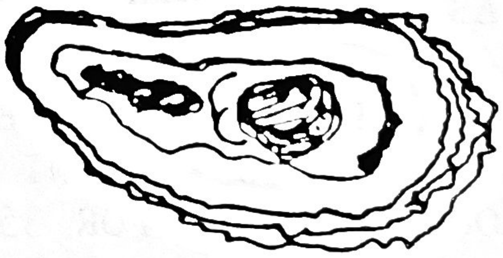
MEANWHILE SLICE MUSHROOMS AND COOK IN BUTTER; ADD SOUR CREAM AND SHERRY AND SIMMER FOR FIVE MINUTES.

TURN FISH STEAKS OVER AND PUT SAUCE OVER TOP; RETURN TO OVEN FOR ANOTHER TEN MINUTES, OR UNTIL DONE.

SERVES FOUR.

- Bev Harris

SCALLOPED OYSTERS



1-1/2 CUPS MELTED BUTTER OR MARGARINE.

STIR IN: 4 CUPS COARSE CRACKER CRUMBS
4 TEN-OUNCE JARS OYSTERS;
(DRAIN, RESERVE LIQUID)

SPRINKLE THIN LAYER OF CRUMBS ON BOTTOM OF TWO GREASED 9" GLASS PIE PLATES OR ONE 14" x 9" OBLONG PAN. ARRANGE OYSTERS OVER TOP. SPRINKLE WITH SALT AND PEPPER. SPRINKLE 2 TO 3 TABLESPOONS OYSTER LIQUID AND 2 TO 3 TABLESPOONS CREAM OVER OYSTERS. TOP WITH CRUMBS AND DOT WITH BUTTER.

BAKE AT 450° FOR THIRTY MINUTES.

- Muriel Hoff

For fresh-caught flavor, thaw frozen fish in milk.

OLIVE-CLAM FETTUCINE

ONE MEDIUM ONION
ONE SMALL CLOVE GARLIC (OR 1/8 TEASPOON GARLIC POWDER)
ONE 1-POUND CAN TOMATOES
1/2 TEASPOON SALT
DASH PEPPER
6 CUPS HOT COOKED EGG NOODLES.
1/2 CUP GRATED PARMESAN CHEESE
3 TABLESPOONS OLIVE OIL
1 CAN TOMATO SAUCE
1/4 TEASPOON OREGANO
2 CANS MINCED OR CHOPPED CLAMS
1 CUP SLICED RIPE OLIVES
BUTTER OR MARGARINE

QUARTER AND SLICE ONION, MINCE GARLIC AND SAUTE IN OIL UNTIL GOLDEN. STIR IN CLAMS, TOMATOES, TOMATO SAUCE AND SEASONINGS. BRING TO BOIL. REDUCE HEAT AND SIMMER, UNCOVERED, FOR TWENTY TO THIRTY MINUTES TO MAKE THIN SAUCE. STIR IN OLIVES AND HEAT FIVE MINUTES LONGER. TOSS NOODLES WITH BUTTER AND CHEESE AND POUR SAUCE OVER.

- Alice Sanders

TUNA CHEDDAR QUICHE

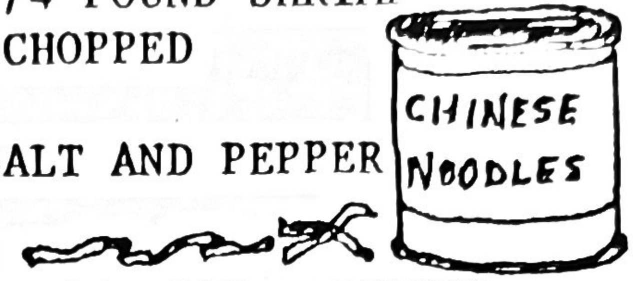
2-1/2 CUPS COOKED RICE (3/4 CUP UNCOOKED)
2 TABLESPOONS MELTED BUTTER
2 TABLESPOONS CHOPPED PARSLEY
FOUR EGGS
1 7-OUNCE CAN TUNA
1-1/2 CUPS (6 ounces) SHREDDED CHEDDAR CHEESE
1-1/4 CUPS MILK
1/4 TEASPOON PEPPER
1/2 TEASPOON SALT
1/4 TEASPOON DRY MUSTARD
1 SMALL TOMATO (cut into six wedges)

COMBINE RICE, ONE SLIGHTLY BEATEN EGG, MELTED BUTTER AND PARSLEY. FIRMLY PRESS MIXTURE AGAINST BOTTOM AND SIDES OF LARGE PIE PLATE (I use casserole dish) BUILDING UP OUTSIDE EDGES. SPRINKLE 3/4 CUPS CHEESE OVER RICE CRUST. TOP WITH HALF OF TUNA; SPRINKLE WITH REMAINING CHEESE. BEAT TOGETHER MILK, 3 REMAINING EGGS, SALT, MUSTARD AND PEPPER AND POUR OVER CHEESE-TUNA MIXTURE. SPRINKLE REMAINING TUNA ON TOP AND BAKE AT 375° FOR 25 MINUTES. ARRANGE TOMATO WEDGES OVER TOP AND BAKE FIVE MORE MINUTES OR UNTIL KNIFE IN CENTER IS CLEAN. LET STAND TEN MINUTES BEFORE SERVING.

- Lea Sanders Ferguson

SHRIMP CHINESE

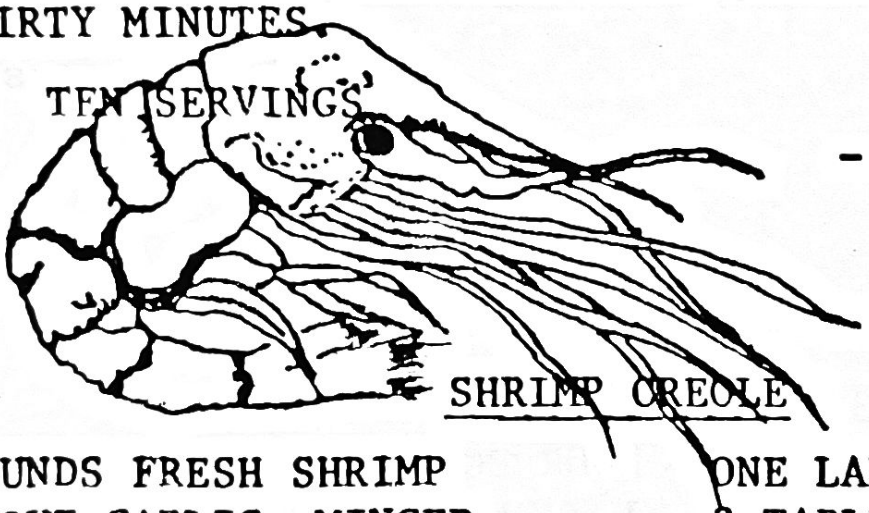
3 CUPS SLICED CELERY
1/2 CUP WATER
3/4 CUPS GREEN PEPPER, DICED
1 6-OZ. CAN CASHEWS
1 4-OZ. CAN PIMIENTO, DRAINED AND CHOPPED
1 5-OZ. CAN WATER CHESTNUTS
2-1/2 CUPS MEDIUM WHITE SAUCE
6 OUNCES CHINESE NOODLES
1 CUP SLICED ONION
1 4-OZ. CAN MUSHROOMS, DRAINED
2 TABLESPOONS BUTTER
3/4 POUND SHRIMP
SALT AND PEPPER



COMBINE CELERY, ONION AND WATER IN SAUCEPAN. SIMMER, COVERED, UNTIL ONION IS SOFT. DRAIN. LIGHTLY BROWN MUSHROOMS IN BUTTER. COMBINE CELERY-ONION MIXTURE, MUSHROOMS, GREEN PEPPER, CASHEWS, PIMIENTO, WATER CHESTNUTS AND SHRIMP. MIX WELL; COMBINE WITH WHITE SAUCE. SEASON. LAYER BOTTOM OF GREASED SIX QUART BAKING DISH WITH HALF OF NOODLES; COVER WITH MIXTURE. TOP WITH REMAINING NOODLES. BAKE AT 350° FOR THIRTY MINUTES.

YIELD: TEN SERVINGS

- Leslie Ann Bailey



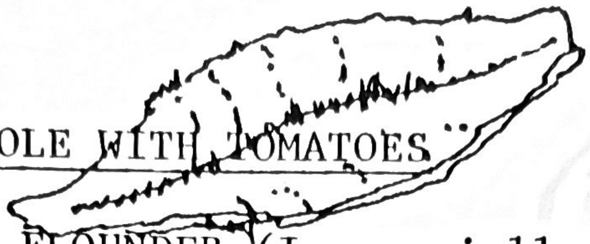
SHRIMP CREOLE

TWO POUNDS FRESH SHRIMP
ONE CLOVE GARLIC, MINCED
FOUR STALKS CELERY, CHOPPED OR THINLY SLICED
ONE #2-1/2 CAN (3-1/2 CUPS) TOMATOES
SALT AND PEPPER
ONE LARGE ONION, CHOPPED
2 TABLESPOONS SALAD OIL
DASH TABASCO SAUCE

BROWN ONION, GARLIC, CELERY IN HOT OIL. ADD TOMATOES, SEASONING AND TABASCO SAUCE. COOK TWENTY MINUTES (covered). ADD RAW SHRIMP AND CONTINUE COOKING ADDITIONAL TEN MINUTES. SERVE OVER HOT, FLUFFY RICE. SERVES SIX.

SERVE WITH HOT BUTTERED ROLLS, TOSSED SALAD OR FRESH GRAPEFRUIT SECTIONS, AND LEMON PIE.

- Ginny Bailey



FILLET OF SOLE WITH TOMATOES

ONE POUND FILLET OF SOLE OR FLOUNDER (I especially like bass)
SALT AND PEPPER
1 MEDIUM ONION, CHOPPED
2 SMALL GREEN ONIONS, CHOPPED
1 CUP DRY WHITE WINE
3 TABLESPOONS BUTTER
1 CLOVE GARLIC, MINCED
1-1/2 TABLESPOONS FLOUR
1/2 CUP CREAM (or milk)
4 TO 6 TOMATOES, PEELED AND SEEDED (canned whole tomatoes, drained and seeded may be used)
1 TEASPOON PARSLEY, CHOPPED
PINCH OF THYME
PINCH OF TARRAGON
PINCH OF BASIL
1/4 CUP FINE BREAD CRUMBS
2 TABLESPOONS GRATED PARMESAN CHEESE

PLACE FILLETSIN WELL-BUTTERED BAKING DISH; SEASON TO TASTE WITH SALT AND PEPPER. MELT BUTTER IN SAUCEPAN; ADD ONIONS AND GARLIC; SAUTE FOR FIVE MINUTES. STIR IN FLOUR; ADD WINE (Vermouth is what I use). BRING TO BOIL; SLOWLY ADD CREAM. SIMMER FOR FIVE MINUTES; SEASON WITH SALT AND PEPPER. ADD COARSELY CHOPPED TOMATOES, PARSLEY, TARRAGON, THYME AND BASIL.* POUR SAUCE OVER SOLE. SPRINKLE WITH BREAD CRUMBS AND CHEESE. BAKE AT 350° FOR 20-30 MINUTES. REMOVE AND SERVE.

Crusty French bread is a "must" with this! Also tastes good cold.

SERVES 4

*When making sauces, I always simmer longer to mix flavors, especially after adding spices and tomatoes.

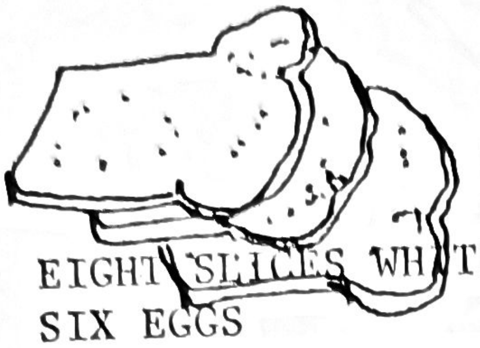
- Mary Mocha

FISH FILLETS DELUXE

ROLL UP FILLETS, STAND UPRIGHT IN BAKING DISH; SPRINKLE WITH SALT AND PEPPER. POUR 3/4 CUP MILK OVER. BAKE AT 350° FOR THIRTY MINUTES.

POUR OFF MILK, ADD TO ONE CAN FROZEN OR CANNED CREAM OF SHRIMP SOUP; HEAT AND ADD 3/4 CUP GRATED CHEDDAR CHEESE AND 3 TABLESPOONS SHERRY; POUR OVER FISH. TOP WITH MORE GRATED CHEESE AND DASH PAPRIKA. BROWN UNDER BROILER OR HEAT THROUGH IN HOT OVEN.

- Alice Sanders



GOLDEN SHRIMP

EIGHT SLICES WHITE BREAD (BROKEN, AND CRUSTS REMOVED)

SIX EGGS	THREE CUPS MILK
TWO TABLESPOONS MINCED PARSLEY	1/2 TEASPOON SALT
3/4 TEASPOON DRY MUSTARD	2 CUPS SHRIMP
2 CUPS SHREDDED SHARP CHEESE.	

BEAT EGGS, ADD MILK, STIR IN BREAD, SHRIMP AND REMAINING INGREDIENTS. BAKE AT 325° FOR ONE HOUR OR UNTIL CENTER IS SET. (8" x 11" or 9" x 13" PAN).

- Vivian Falk

SCALLOP KABOBS

ONE POUND SCALLOPS	1/4 CUP BEER
1/4 CUP OLIVE OIL	1/4 CUP LEMON JUICE
1 SMALL CLOVE GARLIC, CRUSHED	1/4 CUP FINELY CHOPPED PARSLEY
1/4 CUP SOY SAUCE	
FRESHLY GROUND PEPPER	1/2 TEASPOON SALT
1 CAN PINEAPPLE CHUNKS, DRAINED (appr. 13 ounces)	
FRESH MUSHROOMS	1 GREEN PEPPER (cut in small pieces)

RINSE SCALLOPS WITH COLD WATER TO REMOVE ANY PIECES OF SHELL; DRAIN ON ABSORBENT PAPER.

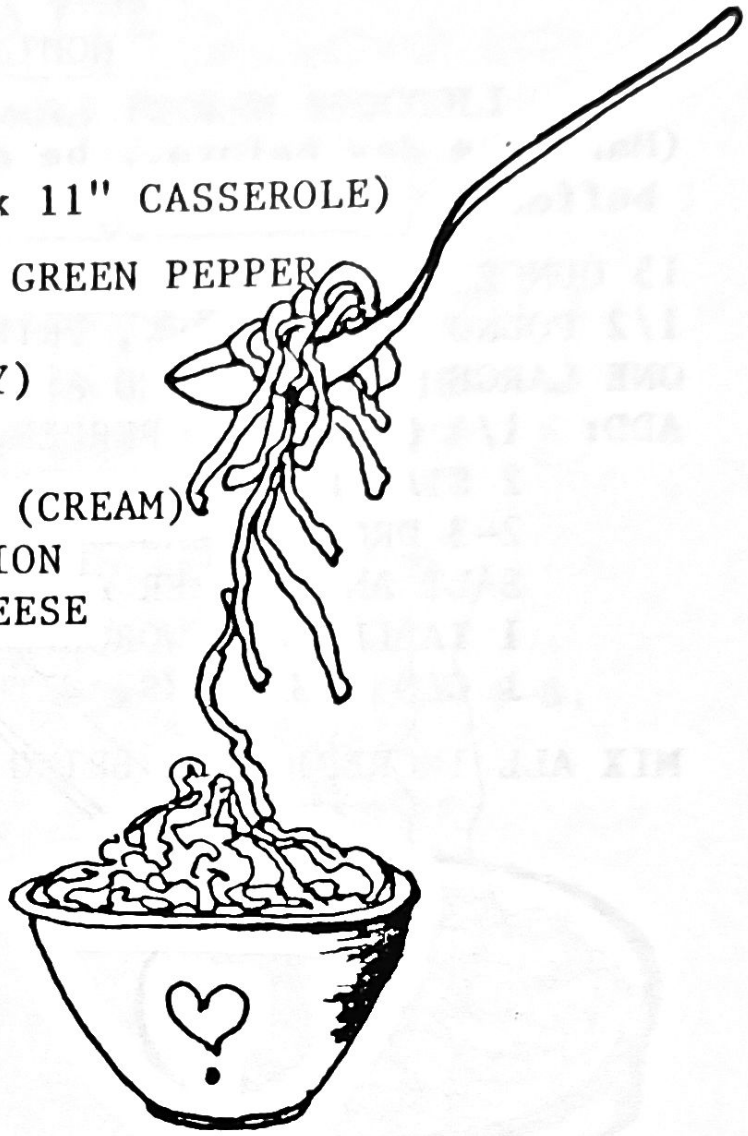
COMBINE OIL, GARLIC, LEMON JUICE, BEER, PARSLEY, SOY SAUCE, SALT AND PEPPER TO TASTE IN LARGE BOWL. MIX THOROUGHLY AND ADD SCALLOPS, PINEAPPLE CHUNKS, MUSHROOMS AND GREEN PEPPER PIECES. TOSS TO COAT INGREDIENTS WITH MARINADE. SET ASIDE AT LEAST 30 MINUTES, TOSSING SEVERAL TIMES.

USING LONG SKEWERS, THREAD WITH A SCALLOP, PINEAPPLE CHUNK, MUSHROOM, GREEN PEPPER PIECE AND REPEAT TO FILL SKEWER.

BRUSH KABOBS WITH SOME OF LEFTOVER MARINADE AND PLACE ON GRILL ABOUT FOUR INCHES FROM COALS. COOK TEN TO TWELVE MINUTES. TURN SEVERAL TIMES WHILE COOKING AND BRUSH WITH MARINADE. (May also be broiled)

- Alice Sanders

HOT CRAB SALAD



FIRST LAYER: (SPREAD IN BUTTERED 9" x 11" CASSEROLE)

TWO TABLESPOONS CHOPPED GREEN PEPPER

SECOND LAYER: (MIX TOGETHER SLIGHTLY)

3 CUPS COOKED NOODLES
1-1/2 CUPS HALF 'N HALF (CREAM)
2 TABLESPOONS MINCED ONION
1 CUP GRATED CHEDDAR CHEESE
1/3 CUP MELTED BUTTER
1 CUP BREAD CRUMBS
3 EGGS, BEATEN

THIRD LAYER: TWO CUPS CRAB

FOURTH LAYER: MAKE WHITE SAUCE OF

2 TABLESPOONS FLOUR
2 TABLESPOONS BUTTER
1-1/2 CUPS MILK
1/2 CUP MAYONNAISE

FIFTH LAYER: TOP WITH CRUSHED CORNFLAKES

- Pat Malo

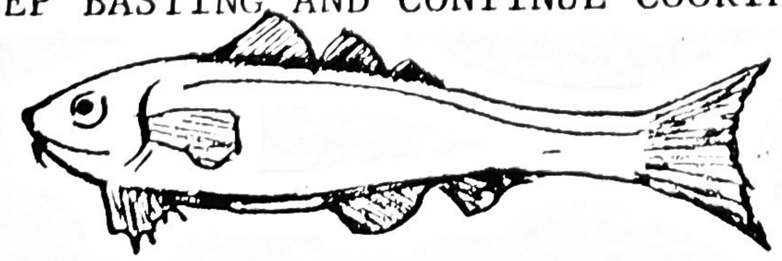
BARBEQUED GLAZED SALMON

1 CUP MOLASSES
1 TEASPOON GARLIC SALT

MIX WELL AND BRUSH ON SALMON UNTIL WELL COATED.

LAY ON BARBEQUE. BASTE WITH MELTED BUTTER AND COOK ONE SIDE UNTIL TENDER. TURN FISH OVER WITHOUT REMOVING SKIN, KEEP BASTING AND CONTINUE COOKING UNTIL ENTIRE FISH IS DONE.

- Mike Neil



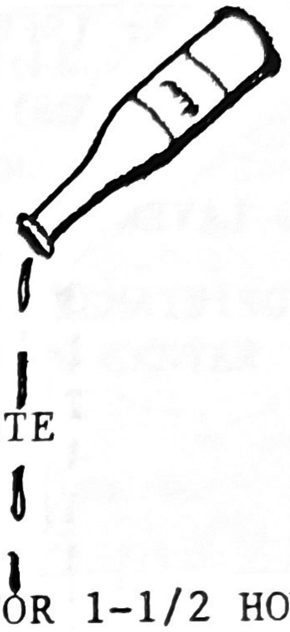
HOMINY HOT DISH

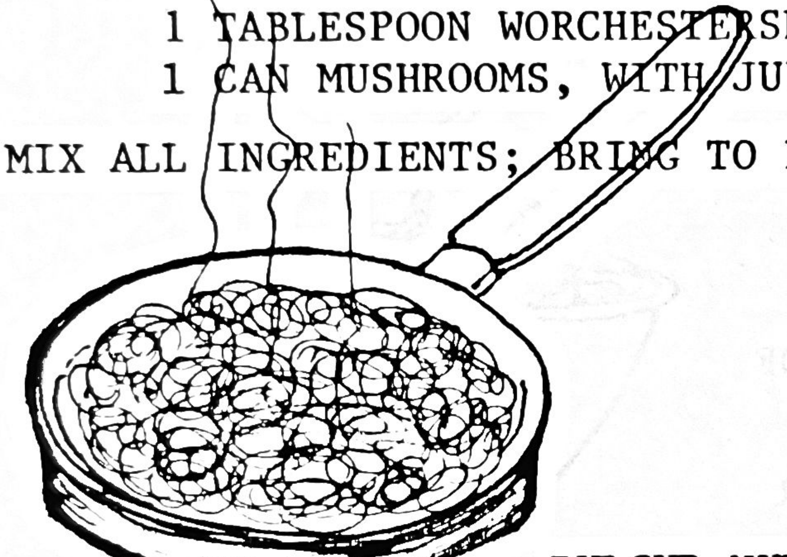
(Make the day before.. be a hit! Take to a Pot-luck or buffet!)

15 OUNCE CAN WHITE HOMINY, WITH JUICE
1/2 POUND GROUND PORK, FRIED AND DRAINED
ONE LARGE ONION, DICED AND FRIED (SEPARATELY)
ADD: 1/4 CUP GREEN PEPPER, DICED
    2 STALKS CELERY, DICED
    2-3 DROPS TABASCO SAUCE
    SALT AND PEPPER AND GARLIC POWDER, TO TASTE
    1 TABLESPOON WORCHESTERSHIRE SAUCE
    1 CAN MUSHROOMS, WITH JUICE

MIX ALL INGREDIENTS; BRING TO BOIL AND SIMMER FOR 1-1/2 HOURS.

- Joanne Button





BULGUR-NUT PILAF

Good with lamb or poultry.

1 CUP BULGUR (CRACKED WHEAT or "ALA")
3 TABLESPOONS BUTTER OR MARGARINE
2 CUPS BEEF OR CHICKEN BROTH OR BOUILLON
2 MEDIUM CARROTS, SHREDDED
1/2 TEASPOON SALT
1/2 CUP CHOPPED WALNUTS, PECANS OR ALMONDS

IN LARGE OVENPROOF SKILLET OR FLAMEPROOF CASSEROLE, SAUTE BULGUR IN BUTTER ABOUT 5 MINUTES TO BROWN LIGHTLY, STIRRING OCCASIONALLY. STIR IN BROTH, CARROTS AND SALT; BRING TO BOIL. COVER AND BAKE IN 350° OVEN FOR 25 MINUTES OR UNTIL BROTH IS ABSORBED, STIRRING OCCASIONALLY. STIR IN NUTS.

MAKES FOUR SERVINGS.

- Barb Sanders

BROCCOLI CASSEROLE A LA TIMS

COOK FOR FOUR MINUTES: TWO PACKAGES FROZEN BROCCOLI

DRAIN AND PLACE IN GREASED TWO QUART BAKING DISH.
(I use a 7-1/2" x 11-3/4" dish)

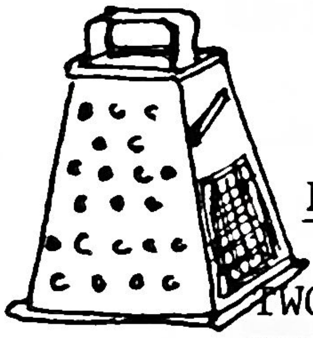
SPRINKLE OVER BROCCOLI: ONE CUP GRATED AMERICAN CHEESE

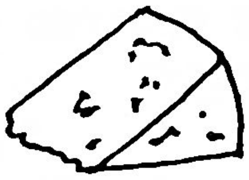
POUR OVER TOP A MIXTURE OF: ONE CAN CREAM OF MUSHROOM SOUP AND ONE CAN EVAPORATED MILK.

TOP WITH: ONE 3-1/2 OUNCE CAN FRENCH FRIED ONION RINGS.

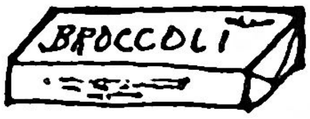
BAKE IN 350° OVEN FOR TWENTY-FIVE MINUTES. SERVES 6-8.

- Ginny Bailey





BROCCOLI & SPINACH VEGETABLE DISH



TWO PACKAGES CHOPPED BROCCOLI (FROZEN)
TWO PACKAGES CHOPPED SPINACH (FROZEN)
ONE PINT SOUR CREAM
ONE PACKAGE DRIED ONION SOUP MIX
3/4 CUP GRATED CHEESE

COOK VEGETABLES AS INSTRUCTED ON PACKAGE. (I don't add any more water.) DRAIN THOROUGHLY. MIX SOUR CREAM WITH SOUP MIX AND ADD VEGETABLES. PLACE IN BAKING DISH AND SPRINKLE CHEESE OVER TOP.

BAKE AT 325° FOR FORTY MINUTES. (You can cut this in half.)

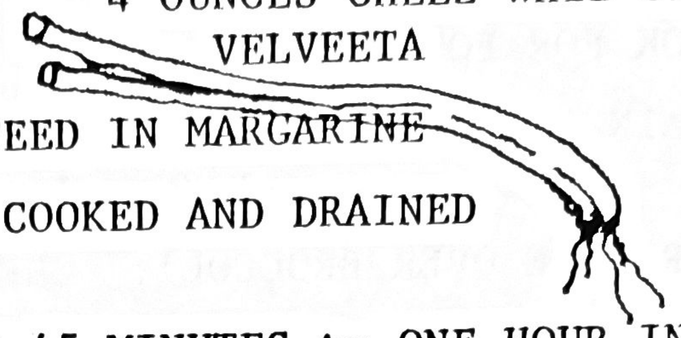
- Bev Harris

"I don't meddle with what my friends believe or reject, any more than I ask whether they are rich or poor.

I love them."

\- James Russell Lowell

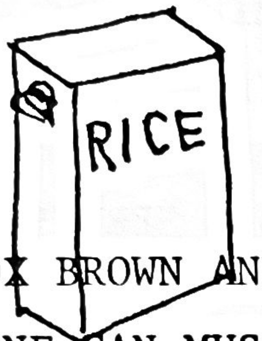
GREEN RICE



2 CUPS COOKED RICE
1/2 STICK MARGARINE
1/2 CUP COOKED CELERY } SAUTEED IN MARGARINE
1/3 CUP ONION
4 OUNCES CHEEZ WHIZ or VELVEETA
1 PACKAGE CHOPPED BROCCOLI - COOKED AND DRAINED
1 CAN CREAM of MUSHROOM SOUP

MIX WELL AND BAKE AT 350° FOR 45 MINUTES to ONE HOUR IN 8" x 11" PAN.

- Vivian Falk



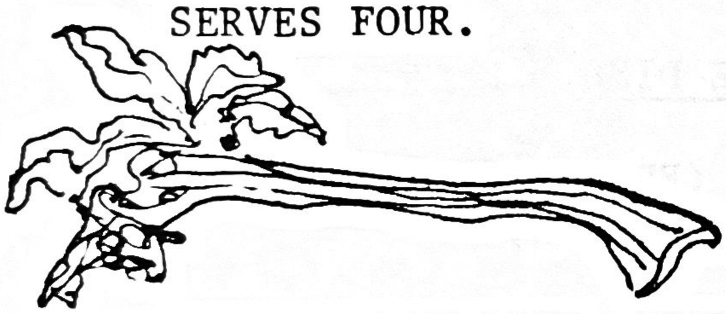
RICE PILAF

ONE BOX BROWN AND WILD RICE MIX - PREPARED AS DIRECTED.

ADD: ONE CAN MUSHROOMS, 3 TABLESPOONS CHOPPED CHIVES and
1/2 CUP SOUR CREAM. HEAT AND SERVE.

SERVES FOUR.

- Bev Harris



FRIED RICE

ONE CUP RAW RICE, COOKED AND COOLED.
SIX STRIPS BACON, FRIED
3/4 CUP CHOPPED GREEN ONION
1/2 CUP CHOPPED GREEN PEPPER
1/2 CUP CHOPPED WHITE ONION
1/2 CUP CHOPPED GREEN CELERY (optional)
ONE SMALL CAN CHOPPED MUSHROOMS
ONE EGG, BEATEN AND COOKED IN SMALLER FRYPAN, THEN CUT INTO STRIPS

SAUTE ALL VEGETABLES (QUICK STIR-FRY) IN TWO TABLESPOONS MARGARINE IN LARGE FRYPAN. ADD COOKED RICE AND FOUR TABLESPOONS SOY SAUCE (or to taste). TOP WITH MUSHROOMS, EGG STRIPS AND BACON. SALT AND PEPPER. STIR OCCASIONALLY.

- Phyllis Rathbun
(Billie Ann Ploof)

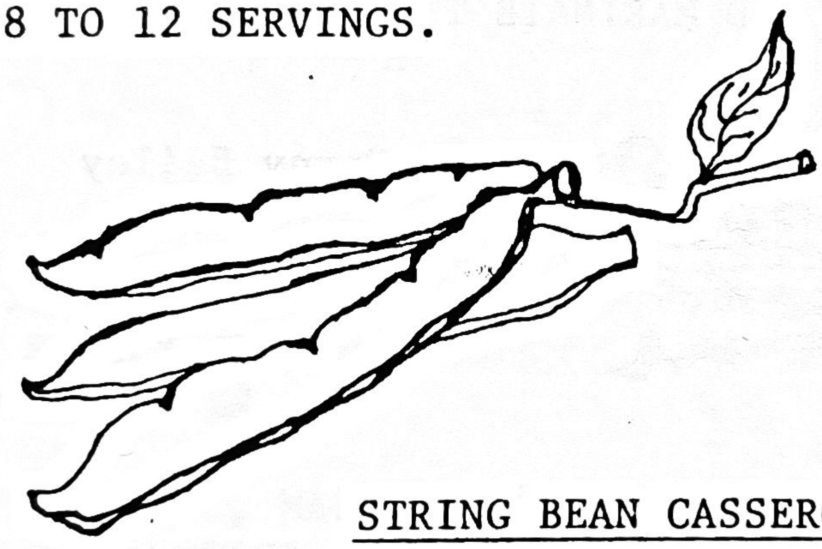
SWISS GREEN BEANS

3 PACKAGES FROZEN CUT GREEN BEANS
2 TABLESPOONS SOFT BUTTER
2 TABLESPOONS MINCED ONION
1 CUP SOUR CREAM
CORN FLAKE CRUMBS
1 TABLESPOON FLOUR
1 TEASPOON SUGAR
DASH OF SALT
3/4 POUND GRATED SWISS CHEESE

COOK BEANS ACCORDING TO PACKAGE DIRECTIONS; DRAIN AND ARRANGE IN BUTTERED CASSEROLE. BLEND TOGETHER BUTTER, FLOUR, SUGAR, MINCED ONION AND SALT. STIR INTO SOUR CREAM. SPREAD OVER BEANS. COVER MIXTURE WITH GRATED SWISS CHEESE; TOP WITH CRUMBS. BAKE AT 400° FOR 20 TO 25 MINUTES.

MAKES 8 TO 12 SERVINGS.

- Mary Mocha



STRING BEAN CASSEROLE

2 CANS STRING BEANS
1/3 CAN OF MILK
1 CAN CHINESE SLICED WATER CHESTNUTS
1 PACKAGE FROZEN ONION RINGS
1 CAN CREAM OF MUSHROOM SOUP

PLACE BEANS IN CASSEROLE, POUR OVER SOUP MIXED WITH MILK. TOP WITH ONION RINGS. BAKE AT 400° FOR HALF AN HOUR.

- Bonnie Dellen

"Laughter is not a bad beginning for a friendship, and it is the best ending for one."

- Oscar Wilde -

COPPER PENNIES

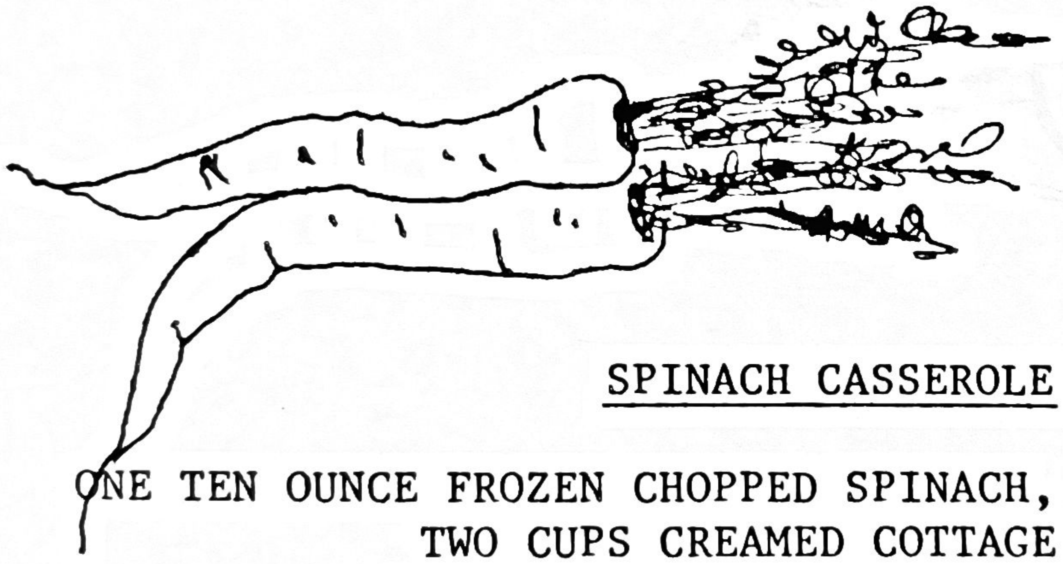
FIVE CUPS SLICED, COOKED CARROTS (APPROXIMATELY ONE 2 POUND PKG.)

1 MEDIUM SWEET ONION	1 SMALL GREEN PEPPER
1 CAN CREAM OF TOMATO SOUP	1/2 CUP SALAD OIL
1 CUP SUGAR	3/4 CUP VINEGAR
1 TEASPOON PREPARED MUSTARD	1 TEASPOON SALT

1 TEASPOON WORCESTERSHIRE SAUCE

PEEL CARROTS AND CUT INTO SLICES ABOUT 1/4" THICK. COOK, COVERED, IN SMALL AMOUNT OF BOILING WATER UNTIL JUST TENDER. DRAIN AND COOL. COMBINE IN A BOWL WITH ONION, THINLY SLICED, AND GREEN PEPPER CUT INTO STRIPS. IN A PAN, MIX REMAINDER OF INGREDIENTS. COOK, STIRRING, OVER MEDIUM HEAT UNTIL HOT; POUR OVER CARROT MIXTURE. COVER AND MARINATE TWELVE HOURS OR MORE. DRAIN AND SERVE.

- Ginny Bailey



SPINACH CASSEROLE

ONE TEN OUNCE FROZEN CHOPPED SPINACH, THAWED AND DRAINED
TWO CUPS CREAMED COTTAGE CHEESE
1-1/2 CUPS AMERICAN CHEESE, CUBED
1/4 CUP FLOUR

COMBINE ALL AND BAKE FOR THIRTY MINUTES. SERVE AS MEAT ACCOMPANIMENT OR MEATLESS ENTREE. (350°)

*"One of the very pleasant things about friendship . . . .
the do-you-remember moments."*

- Faith Baldwin -

ONION PIE

1/4 CUP MELTED BUTTER
1 CUP SODA CRACKER CRUMBS
2 CUPS SLICED YELLOW ONIONS
1 CUP "NIPPY" GRATED CHEESE

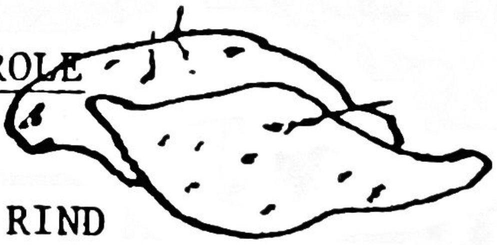
3/4 CUP MILK
3/4 TEASPOON SALT
2 TABLESPOONS BUTTER
2 EGGS, SLIGHTLY BEATEN

MIX BUTTER AND CRACKER CRUMBS AND PRESS INTO NINE INCH PIE PAN. GLAZE ONIONS IN BUTTER AND PUT INTO PIE SHELL. MIX SLIGHTLY BEATEN EGGS, MILK AND SALT TOGETHER AND POUR OVER ONIONS. TOP WITH CHEESE AND BAKE IN 350° OVEN FOR THIRTY MINUTES.

CAN BE USED ALONE OR AS VEGETABLE WITH MEATLOAF OR HAMBURGERS. GREAT FOR POTLUCK DINNERS!

- Judy Nack Huebner

SUPER SWEET POTATO CASSEROLE



6 MEDIUM SIZED YAMS OR SWEET POTATOES
1 TEASPOON FINELY GRATED ORANGE OR LEMON RIND
3 TABLESPOONS BUTTER
1 TEASPOON SALT
1/8 TEASPOON NUTMEG, MACE OR GINGER
1/16 TEASPOON ALLSPICE
SCANT 1/4 CUP LIGHT BROWN SUGAR
1/2 CUP CHOPPED PECANS AND/OR RAISINS
COCONUT OR MARSHMALLOWS

1/3 CUP ORANGE JUICE
1 BEATEN EGG

1/4 TEASPOON CINNAMON

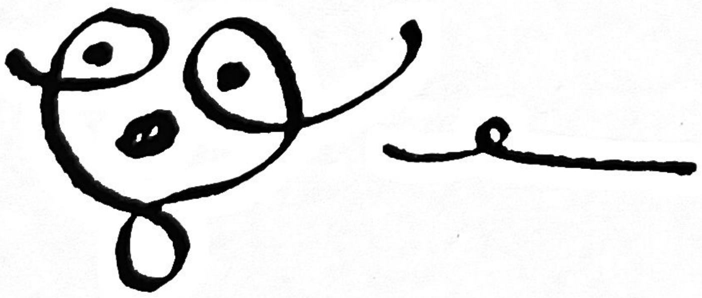
COOK POTATOES OR YAMS IN SLIGHTLY SALTED WATER UNTIL TENDER. PEEL AND MASH UNTIL LIGHT AND FLUFFY. ADD REMAINING INGREDIENTS, EXCEPT COCONUT OR MARSHMALLOWS.

PLACE SEASONED MIXTURE INTO WELL-BUTTERED BAKING DISH. BAKE IN PREHEATED 375° OVEN ABOUT THIRTY MINUTES. SPRINKLE MARSHMALLOWS OR COCONUT ON TOP AND RETURN DISH TO OVEN UNTIL GOLDEN BROWN.

SERVES SIX TO EIGHT PEOPLE.

- Leslie Ann Bailey

Sow seeds of
Kindness,
To reap a crop
of Friends.



Pickles
and
Relishes

DILL PICKLES

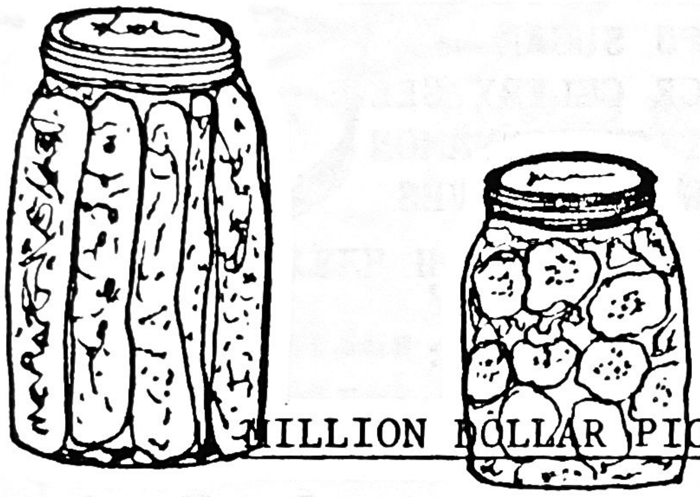
BOIL TOGETHER:
4 QUARTS WATER
1 QUART CIDER VINEGAR
1 CUP PICKLING SALT

PACK CUKES IN JAR WITH DILL AND GARLIC - 2 BUDS TO JAR
2 FLOWERS TO JAR

POUR HOT SOLUTION ON CUKES. FILL TO TOP AND SEAL.

MAKES NINE QUARTS

- Bonnie Dellen



MILLION DOLLAR PICKLES

6 QUARTS THINLY SLICED CUCUMBER
12 BOILING SIZE ONIONS, THINLY SLICED
3 GREEN PEPPERS, THINLY SLICED
1 CUP SALT

MIX INGREDIENTS WITH SALT, COVER WITH WATER, AND LET STAND THREE HOURS; DRAIN.

1-1/2 QUARTS VINEGAR
1/2 CUP WHITE MUSTARD SEED
1 CAN FINELY CUT PIMIENTOS
6 CUPS WHITE SUGAR
3 TEASPOONS TURMERIC
1 TEASPOON PEPPER

PUT INGREDIENTS IN LARGE KETTLE (I use a small canner or large soup kettle) AND BRING TO BOIL. AFTER MIXTURE BOILS, ADD CUCUMBERS AND ONIONS, PEPPERS, ETC. AND BRING TO BOIL. PLACE IN STERILIZED JARS AND SEAL.

(I like to add small caulifloweretts.)

- Mary Mocha

FOURTEEN-DAY PICKLES

TWO GALLONS CUT CUMBERS; POUR ONE GALLON BOILING WATER OVER.

TWO CUPS SALT; LET STAND FOR SEVEN DAYS, SKIMMING IF NECESSARY.

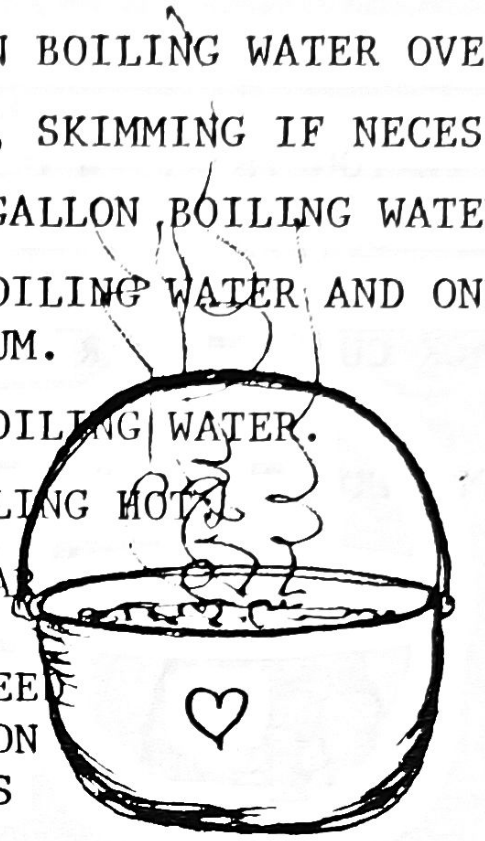
8TH DAY: DRAIN WELL AND POUR OVER ONE GALLON BOILING WATER.

9TH DAY: DRAIN; POUR OVER ONE GALLON BOILING WATER AND ONE TABLESPOON POWDERED ALUM.

10TH DAY: DRAIN; POUR OVER ONE GALLON BOILING WATER.

11TH DAY: DRAIN AND POUR OVER WHILE BOILING HOT:

FIVE PINTS CIDER VINEGAR
SIX CUPS SUGAR
ONE-HALF OUNCE CELERY SEED
ONE OUNCE STICK CINNAMON
ONE OUNCE WHOLE CLOVES



12TH DAY: REHEAT, ADDING ONE CUP SUGAR;

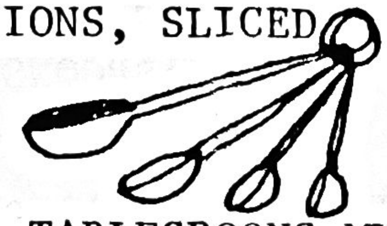
13TH DAY: REPEAT, ADDING ONE CUP SUGAR:

14TH DAY: REPEAT, ADDING ONE CUP SUGAR. PUT INTO JARS.

- Bev Harris

BREAD & BUTTER PICKLES

4 QUARTS SLICED CUCUMBERS
6 MEDIUM WHITE ONIONS, SLICED
1 GREEN PEPPER
1 RED PEPPER
3 CLOVES GARLIC



1/3 CUP SALT
3 CUPS WHITE VINEGAR
5 CUPS SUGAR
1-1/2 TEASPOON TURMERIC
1-1/2 TEASPOON CELERY SEED
2 TABLESPOONS MUSTARD SEED

LAYER: CUCUMBERS, SALT, ONION, RED PEPPER, GARLIC; SPREAD WITH ICE CUBES ON TOP AND LET STAND FOR THREE HOURS. DRAIN. MIX REST OF INGREDIENTS AND HEAT. POUR OVER CUCUMBERS AND HEAT JUST TO BOILING POINT. PUT INTO JARS AND SEAL.

ONE RECIPE MAKES ABOUT FOUR QUARTS.

- Bev Harris

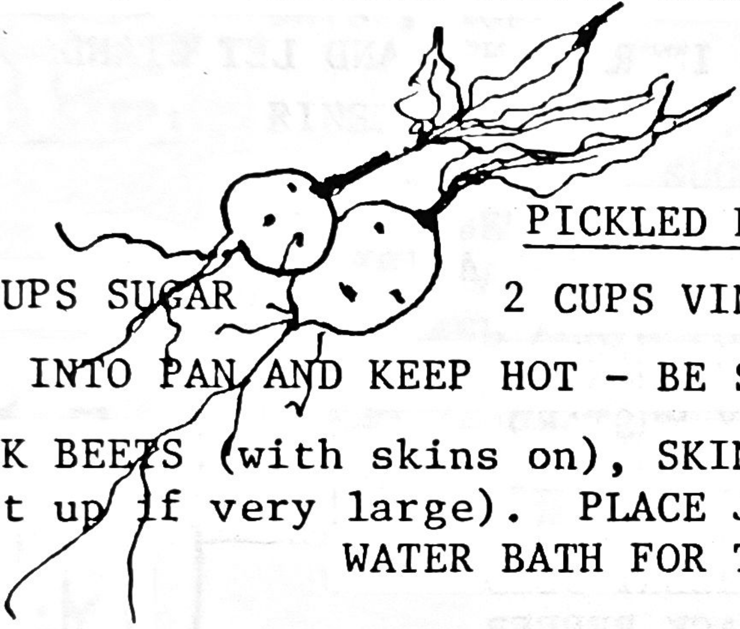
MUSTARD BEANS

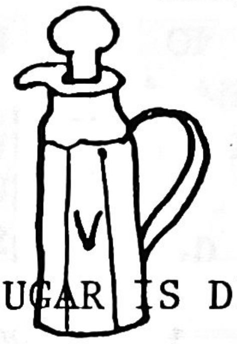
1-1/2 CUPS SUGAR
3/4 CUPS CIDER VINEGAR
1/4 TEASPOON CELERY SEED
1/4 TEASPOON SALT
1/4 CUP PREPARED MUSTARD
1/4 TEASPOON TURMERIC
2 CANS (ONE POUND EACH) WAX BEANS, WELL-DRAINED.

COMBINE ALL INGREDIENTS EXCEPT BEANS IN MEDIUM SIZED SAUCEPAN. BRING TO BOILING. ADD BEANS. SIMMER FOR FIVE MINUTES AND PACK BEANS INTO STERILIZED JAR. POUR BOILING LIQUID INTO JAR. MAKES ONE PINT.

(These are delicious served cold with baked ham!)

- Mary Mocha





PICKLED BEETS

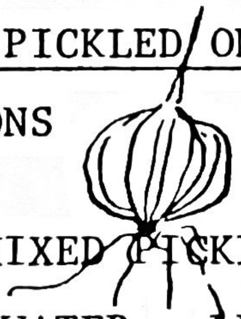
3 CUPS SUGAR 2 CUPS VINEGAR 1 CUP WATER

PUT INTO PAN AND KEEP HOT - BE SURE SUGAR IS DISSOLVED.

COOK BEETS (with skins on), SKIN, AND PLACE INTO JARS. (Cut up if very large). PLACE JAR IN CANNER AND GIVE HOT WATER BATH FOR TEN MINUTES.

- Bev Harris

SWEET PICKLED ONIONS



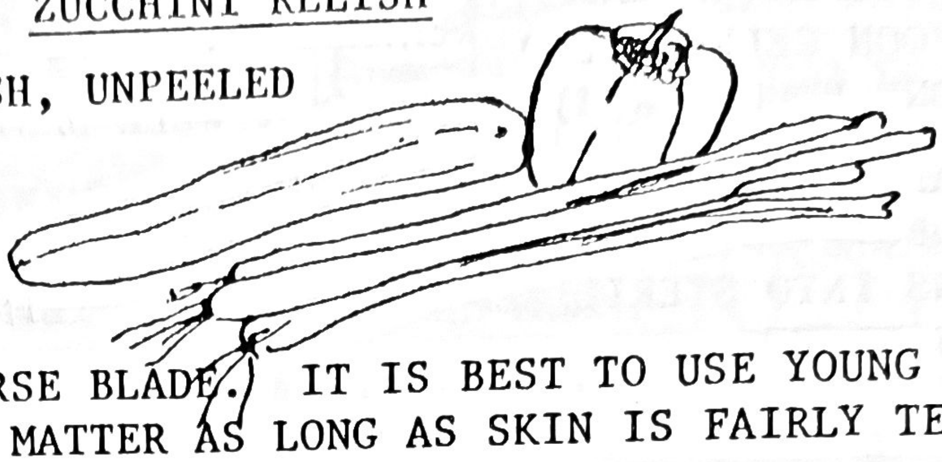
4 QUARTS SMALL WHITE ONIONS
2 QUARTS VINEGAR
1 CUP SALT
2 CUPS SUGAR
1/4 CUP MIXED PICKLE SPICES

COVER ONION WITH BOILING WATER. LET STAND TWO MINUTES; DRAIN; COVER WITH COLD WATER, AND PEEL.

LET STAND IN SALT WATER OVERNIGHT. PLACE IN COLANDER; POUR COLD WATER OVER AND DRAIN. TIE SPICES IN BAG AND BOIL WITH VINEGAR AND SUGAR. REMOVE SPICES AND ADD ONION AND BRING TO BOIL. PACK WHILE HOT IN JARS AND SEAL.

- Bev Harris

ZUCCHINI RELISH



10 CUPS ZUCCHINI SQUASH, UNPEELED
4 CUPS ONION, CHOPPED
2 LARGE GREEN PEPPERS
1 LARGE RED PEPPER
2 CUCUMBERS.

GRIND ABOVE USING COARSE BLADE. IT IS BEST TO USE YOUNG SQUASH - SIZE DOESN'T MATTER AS LONG AS SKIN IS FAIRLY TENDER.

ADD FIVE TABLESPOONS SALT TO ABOVE INGREDIENTS AND LET STAND FOR SEVERAL HOURS.

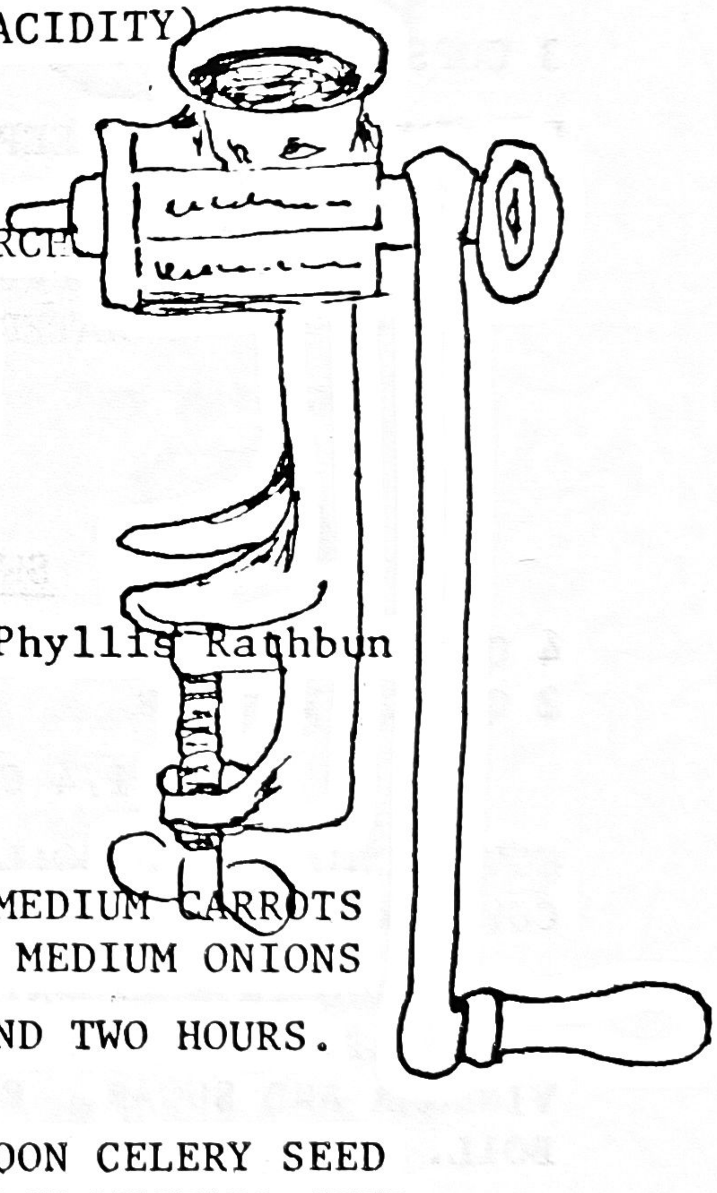
DRAIN WELL (USUALLY OVERNIGHT).

BRING TO BOIL:
2-1/2 CUPS VINEGAR (5% ACIDITY)
5 CUPS SUGAR
1 TEASPOON CINNAMON
1 TEASPOON DRY MUSTARD
1-1/2 TEASPOONS CORNSTARCH
2 TEASPOONS TUMERIC
2 TEASPOONS CELERY SEED
1 TEASPOON BLACK PEPPER

STIR IN VEGETABLES AND AGAIN BRING TO BOIL

SEAL IN STERILIZED JARS (EIGHT PINTS).

– Phyllis Rathbun



LINDBERGH RELISH

2 MEDIUM CABBAGES
8 RED OR GREEN PEPPERS
8 MEDIUM CARROTS
12 MEDIUM ONIONS

GRIND TOGETHER; ADD 1/2 CUP SALT AND LET STAND TWO HOURS. DRAIN AND MIX WITH:

3 PINTS VINEGAR
6 CUPS SUGAR
1 TABLESPOON CELERY SEED
1 TABLESPOON MUSTARD SEED

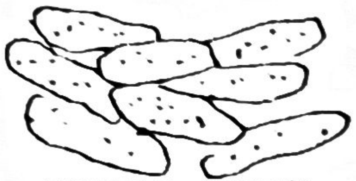
REQUIRES NO COOKING AND NO SEALING. STORE IN REFRIGERATOR. WHEN USING, A LITTLE SALAD DRESSING MAY BE ADDED.

– Mary Mocha

HEINZ SWEET PICKLES

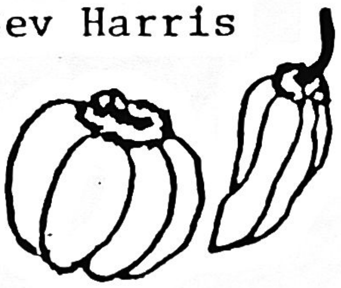
FIRST STEP: FILL THREE GALLON CROCK ALMOST FULL WITH SMALL CUCUMBERS (AFTER SPLITTING STEM END). CUT LARGER ONES THROUGH CENTER. COVER WITH THREE CUPS OF SALT IN ENOUGH WATER TO COVER; LET STAND FOR TEN DAYS.

SECOND STEP: TAKE OUT AND RINSE WELL; PUT BACK IN CROCK AND COVER WITH ONE QUART VINEGAR AND TWELVE CUPS WATER AND 2-1/4 OUNCES OF ALUM; LET STAND TEN DAYS LONGER.



THIRD STEP: RINSE AND COVER WITH TEN CUPS OF VINEGAR AND NINE POUNDS OF SUGAR (18 CUPS) AND 2/3 OUNCES SODIUM BENZOATE, DISSOLVED IN TWO OUNCES WARM WATER. ADD 1-2/3 BOXES OF PICKLING SPICES. LET STAND AGAIN FOR TEN DAYS AND THEN THEY ARE READY TO EAT. PUT INTO JARS OR LEAVE IN CROCK.

- Bev Harris



EASY HOT PEPPER JELLY

6 GREEN PEPPERS
12 HOT PEPPERS (LOUISIANA)
(either red or green)
2 CUPS WATER
1 CUP WHITE VINEGAR
1/3 CUP LEMON JUICE
1 6 OUNCE BOTTLE CERTO
5-1/2 CUPS SUGAR

CUT STEMS AND CHOP PEPPERS, LEAVING IN SEEDS. COVER WITH WATER AND SIMMER UNTIL TENDER. MASH THROUGH STRAINER TO OBTAIN MORE JUICE, THEN STRAIN JUICE THROUGH CHEESECLOTH IN ORDER TO HAVE CLEAR JELLY. ADD SUGAR AND VINEGAR TO JUICE. RAPIDLY BRING TO BOIL AND ADD LEMON JUICE AND CERTO. BOIL HARD FOR ONE MINUTE; REMOVE FROM HEAT AND SKIM OFF FOAM. POUR INTO STERILE JARS AND SEAL. MAKES EIGHT HALF PINTS. IMPORTANT! WEAR RUBBER OR PLASTIC GLOVES WHEN HANDLING PEPPERS AND WATCH OUT FOR YOUR EYES!

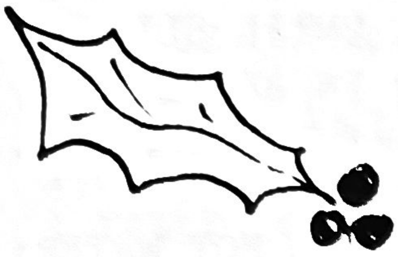
(Delicious served with cheese and crackers or spread on cream cheese.)

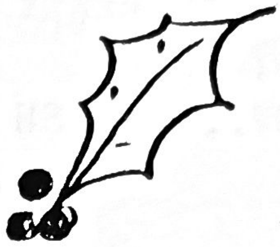
- Ginny Bailey

Among Gods
best gifts
to us,
Are the
People
who Love us.

Salads

Two delightful gelatin salads for the Holiday Season:



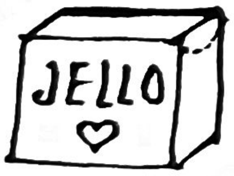


RASPBERRY JELLO SALAD

ONE PACKAGE RASPBERRY JELLO
3/4 CUP BOILING WATER
ONE CUP APPLESAUCE
ONE PACKAGE FROZEN RED RASPBERRIES

POUR INTO MOLD OR SERVE IN SQUARES ON LETTUCE LEAF.

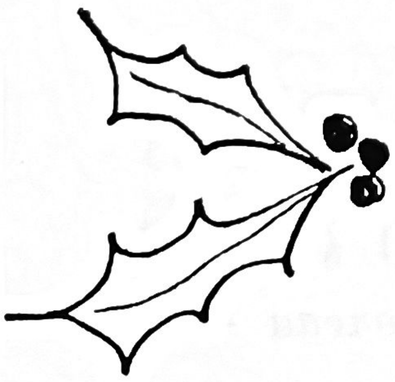
- Phyllis Rathbun



LIME JELLO SALAD

ONE PACKAGE LIME JELLO
ONE CUP HOT WATER
ONE CUP COLD WATER

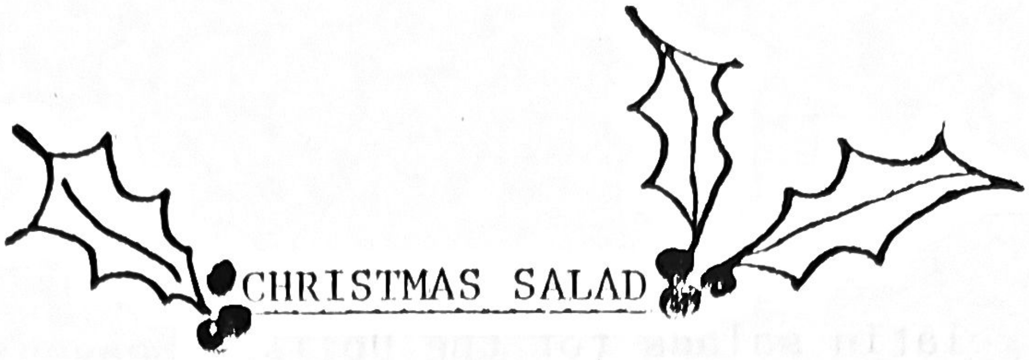
WHEN SLIGHTLY THICKENED, ADD



ONE CUP FINELY CHOPPED CELERY
ONE CUP COOKED SALAD MACARONI
ONE CUP SMALL DICED ONION
1/3 CUP STUFFED OLIVES
DASH OF CAYENNE
1/4 CUP MAYONNAISE
(I omit)

TOP WITH FRESH CRAB AND DRESSING MADE OF CHILE SAUCE, MIRACLE WHIP, HARD-COOKED EGGS, IF DESIRED.

- Mary Mocha



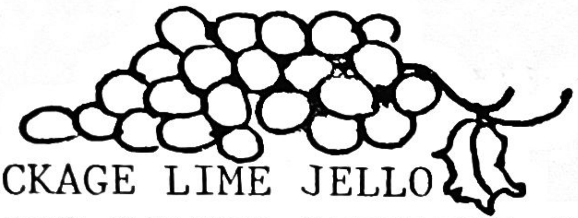
CHRISTMAS SALAD

1 PACKAGE RASPBERRY JELLO
2 CUPS HOT WATER
1 CUP CHOPPED FRESH CRANBERRIES

DISSOLVE GELATIN IN HOT WATER AND CHILL UNTIL SLIGHTLY THICKENED; FOLD IN BERRIES. POUR INTO 2 QUART MOLD; CHILL.

1 PACKAGE ORANGE JELLO
1 CUP ORANGE JUICE
1/2 PINT HEAVY CREAM, WHIPPED
1 CUP HOT WATER
3 OUNCE PACKAGE CREAM CHEESE

DISSOLVE GELATIN IN HOT WATER; ADD ORANGE JUICE. BLEND IN CREAM CHEESE UNTIL SMOOTH. CHILL UNTIL SLIGHTLY THICKENED. BEAT UNTIL FLUFFY. FOLD IN WHIPPED CREAM AND POUR OVER CRANBERRY LAYER. CHILL UNTIL FIRM.



1 PACKAGE LIME JELLO
1/2 CUP HALVED SEEDLESS GRAPES
2 CUPS HOT WATER
1/4 CUP CHOPPED CELERY

DISSOLVE LIME GELATIN IN HOT WATER; CHILL UNTIL SLIGHTLY THICKENED. FOLD IN GRAPES AND CELERY AND POUR ONTO SECOND LAYER. CHILL UNTIL FIRM.

UNMOLD. SERVE WITH MAYONNAISE AND GARNISH WITH LETTUCE. RASPBERRIES MAY BE SUBSTITUTED FOR CRANBERRIES IN FIRST LAYER. IN LIME SECTION, WELL-DRAINED PINEAPPLE TIDBITS OR CRUSHED PINEAPPLE MAY BE USED FOR GRAPES.

(Borrowed from U.P.S. cookbook and very good, very colorful, but I never serve with mayonnaise.)

- Mary Mocha

"The most I can do for my friend is simply to be (her) friend."
- Henry David Thoreau -

OUR CLUB'S
TOMATO ASPIC SALAD

1 CUP TOMATO JUICE
1 BAY LEAF
1 SLICE ONION
SIMMER UNTIL ONION IS TENDER; STRAIN

1 PACKAGE LEMON JELLO
1 CUP BOILING WATER
1 TABLESPOON LEMON JUICE
SALT AND PEPPER
MIX

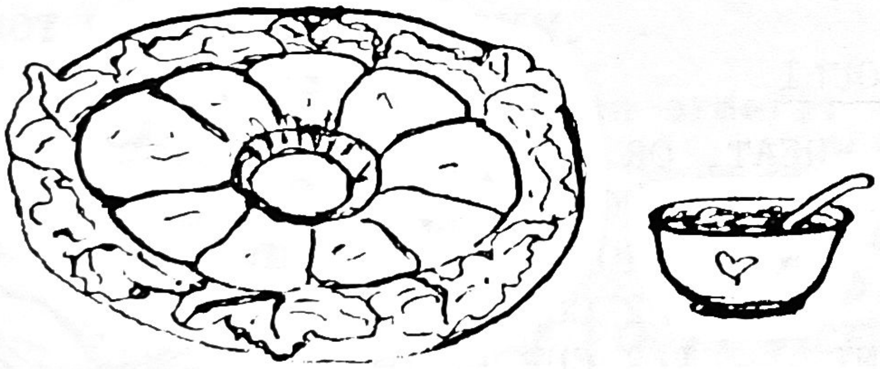
ADD TOMATO MIXTURE, POUR INTO MOLD AND LET SET UNTIL SLIGHTLY THICKENED.

ADD: 1/3 CUP SLICED GREEN STUFFED OLIVES
1/3 CUP CHOPPED CELERY

DRESSING: 3/4 CUP MAYONNAISE, MIXED WITH 1/4 CUP KETCHUP
ONE CAN (or more) SHRIMP OR CRAB (or both)
(frozen or fresh can be used)
TABASCO SAUCE TO TASTE

SERVES FOUR; USUALLY DOUBLED OR TRIPLED FOR LARGE BUFFETS.

- Tony Hershey



CRANBERRY-CREAM CHEESE JELLO SALAD

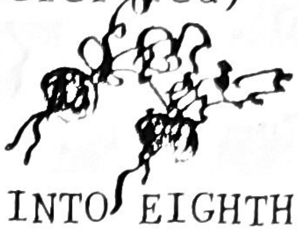
2 PACKAGES STRAWBERRY JELLO
2 CANS WHOLE CRANBERRIES
4 TABLESPOONS LEMON JUICE (MIX AND COOL)

POUR INTO OILED 9" x 13" PAN. SOFTEN AND CREAM 28 OUNCES OF CREAM CHEESE; FOLD IN TWO CUPS WHIPPED CREAM WITH ONE CUP NUTS. SMOOTH OVER CRANBERRY MIX.

- Bobbe Neil

POTATO SALAD

DICE AND PEEL COOKED POTATO (I prefer red)
CHOPPED ONION (I prefer green)
CHOPPED DILL PICKLE
RADISHES AND PARSLEY (optional)
EGGS, HARD BOILED, SLICED OR CUT INTO EIGHTHS

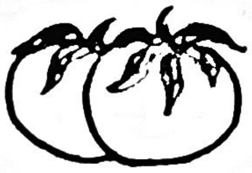


DRESSING: ONE FULL CUP MAYONNAISE
FRESH SQUEEZED LEMON (from 1/2" wide slice)
ONE TEASPOON MUSTARD
1/4 CUP MILK
1 TEASPOON PICKLE JUICE
1 TEASPOON SALT
DASH PEPPER
SUGAR (a little)

STIR ONE TEASPOON HORSERADISH INTO DRESSING.

LAST - CAREFULLY FOLD IN EGGS.

- Pat Malo



TABOULI

1 CUP BULGUR WHEAT (OR CRACKED WHEAT, OR "ALA")
2 CUPS BOILING WATER
1 BUNCH GREEN ONIONS AND TOPS, FINELY CHOPPED
1 CUP PARSLEY, FINELY CHOPPED
3 TABLESPOONS CHOPPED FRESH MINT
2 TEASPOONS SALT
2 TOMATOES, FINELY DICED
1/2 CUP OLIVE OIL
1/2 CUP LEMON JUICE
PEPPER TO TASTE
ROMAINE LETTUCE LEAVES

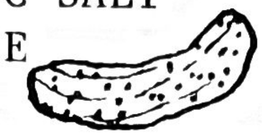
PLACE WHEAT IN BOWL AND POUR BOILING WATER OVER; LET SOAK FOR ONE HOUR; DRAIN WELL, USING FINE STRAINER. RETURN TO BOWL AND ADD REMAINING INGREDIENTS, EXCEPT LETTUCE. CHILL FOR TWO HOURS, SERVE ON LARGE PLATE LINED WITH ROMAINE LEAVES.

TRADITIONALLY (IN MID-EASTERN COUNTRIES) TABOULI IS EATEN WITH ROMAINE LEAVES AS SCOOPS HELD CRIMPED BETWEEN FIRST THREE FINGERS.

- Alice Sanders

GREEN BEAN SALAD

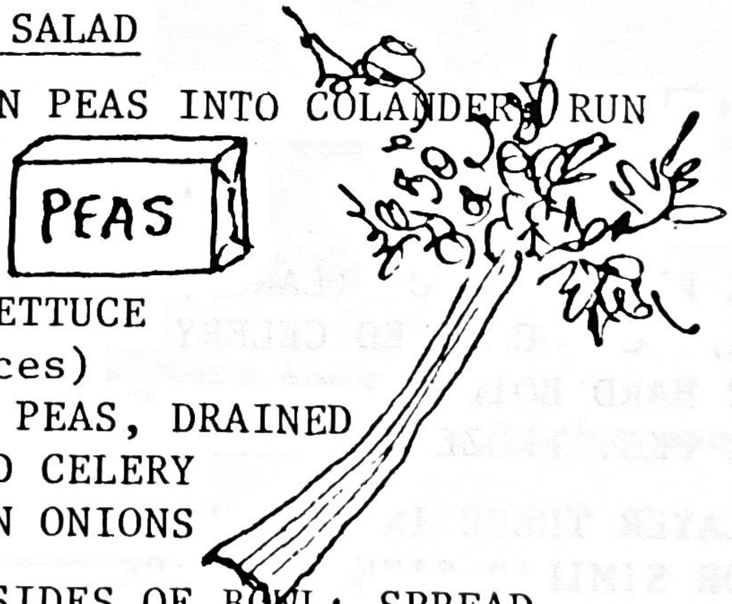
ONE CAN DIAGONALLY CUT GREEN BEANS
ONE SMALL WHITE ONION, CHOPPED
ONE MEDIUM DILL PICKLE, DICED
DASH OF GARLIC SALT
MAYONNAISE



DRAIN THE BEANS, THE DRIER THE BETTER. MIX ALL INGREDIENTS TOGETHER. USE ONLY AS MUCH MAYONNAISE AS NEEDED TO MOISTEN. (Best if you let stand for two to four hours to blend.)

- Audrey Randrup

FROZEN GREEN PEA SALAD



TURN ONE PACKAGE (10 ounces) FROZEN PEAS INTO COLANDER; RUN HOT WATER OVER TO THAW.

LAYER IN CRYSTAL BOWL (in order):

ONE SMALL HEAD OF LETTUCE
(bite sized pieces)
ONE PACKAGE FROZEN THAWED PEAS, DRAINED
ONE CUP FINELY DICED CELERY
1/4 CUP MINCED GREEN ONIONS

PLACE SLICED MUSHROOMS ALL AROUND SIDES OF BOWL; SPREAD MAYONNAISE MIXTURE OVER ALL LAYERS:

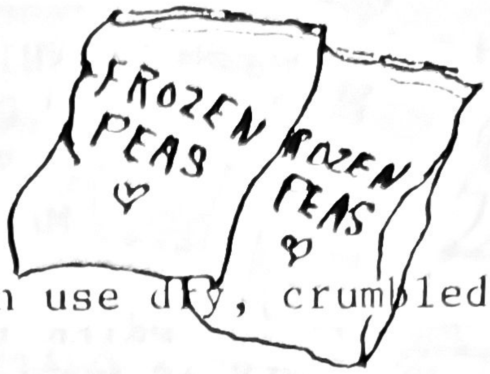
5 TABLESPOONS MAYONNAISE
1/8 CUP SUGAR
1/4 CUP SOUR CREAM
1/4 TEASPOON CURRY POWDER
1 TEASPOON PREPARED MUSTARD
1/4 TEASPOON SALT

REFIRGERATE (COVERED) FOR SEVERAL HOURS. JUST BEFORE SERVING SPRINKLE TOP WITH 3/4 CUP SPANISH PEANUTS AND 1/2 POUND BACON, COOKED AND CRUMBLED.

- Bobbe Neil

GREEN PEA SALAD

6 PACKAGES (10 OUNCES EACH) FROZEN PEAS (EXTRA SMALL)
(I use 2 bags PETITE peas)
1/2 CUP LIQUID, DRAINED FROM PEAS
2/3 CUP SALAD OIL
1/3 CUP RED WINE VINEGAR
1-1/2 TEASPOON SALT
2 TABLESPOONS MINCED FRESH MINT (Can use dry, crumbled)
1 CUP FINELY DICED CELERY
1/2 CUP YOGURT OR SOUR CREAM
LETTUCE AND ABOUT FOUR TOMATOES, CUT INTO WEDGES



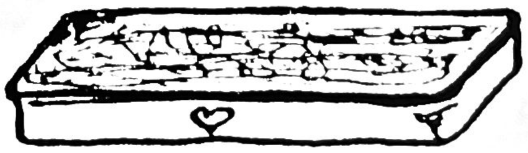
COOK PEAS IN SMALL AMOUNT OF WATER UNTIL JUST HEATED THROUGH. DRAIN AND RESERVE 1/2 CUP COOKING LIQUID; TO THIS ADD SALAD OIL, VINEGAR, SALT AND MINT. POUR OVER PEAS, COVER AND CHILL (EARLY IN DAY). JUST BEFORE SERVING MIX IN DICED CELERY AND YOGURT. SPOON ONTO LARGE LETTUCE LINED TRAY OR BOWL AND BORDER WITH TOMATO WEDGES. 12-14 servings.

- Alice Sanders

LAYERED 24 HOUR SALAD

1 HEAD LETTUCE (LARGE)	1/4 CUP CHOPPED ONION
1/4 CUP CHOPPED CELERY	1/2 CHOPPED GREEN PEPPER
2 HARD BOILED EGGS	6 OUNCES SLICED WATER CHESTNUTS
1 PKG. FROZEN UNCOOKED PEAS	

LAYER THESE INGREDIENTS IN 9" x 13" OBLONG PYREX BAKING DISH OR SIMILAR SIZE OR SHAPE.



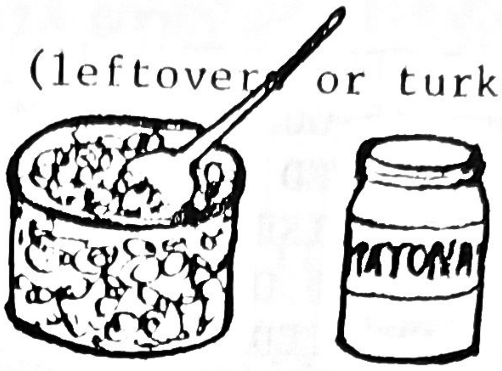
DRESSING: 2 CUPS MAYONNAISE
3 TEASPOONS SUGAR

MIX AND SPREAD EVENLY OVER ENTIRE TOP OF SALAD. REFRIGERATE OVERNIGHT. BEFORE SERVING, SPRINKLE BACON BITS AND GRATED CHEESE OVER THE TOP.

SPRIGS OF PARSLEY AND TOMATO WEDGES CAN BE ADDED FOR COLOR.

- Phyllis Rathbun

SALADE ORIENTALE



1 5-OUNCE CAN WATER CHESTNUTS
3 CUPS DICED COOKED CHICKEN OR TURKEY (leftovers or turkey loaf)
1/2 CUP CELERY
2 TABLESPOONS CHOPPED CANDIED GINGER
2 TABLESPOONS CHOPPED PARSLEY
1 TABLESPOON CHOPPED ONION
1/2 TO 1 CUP MAYONNAISE
3/4 TEASPOON SALT
1 SMALL OR LARGE CAN PINEAPPLE TIDBITS - DEPENDING ON HOW MUCH MEAT YOU USE.
1 3 OR 5 OUNCE CAN CHOW MEIN NOODLES

DRAIN WATER CHESTNUTS; SLICE THIN & COMBINE WITH CHICKEN OR TURKEY, CELERY, GINGER, PARSLEY AND ONIONS. STIR IN SALT AND MAYONNAISE, MIXING WELL. REFRIGERATE FOR SEVERAL HOURS (OR OVERNIGHT) TO BLEND FLAVORS. (I stir this mixture several times.) JUST BEFORE SERVING ADD WELL-DRAINED PINEAPPLE AND CHOW MEIN NOODLES.

(This recipe can be added to as desired; such as more celery, water chestnuts, etc. - just be sure to add enough mayonnaise for consistency.)

SERVED AT MANY OF THE CLUB'S BRIDAL AND BABY SHOWERS.

- Mary Mocha
(Margaret J. Richardson)

*"A recipe that is not shared with others will soon be forgotten;
But when it is shared, it will be enjoyed by future generations."*

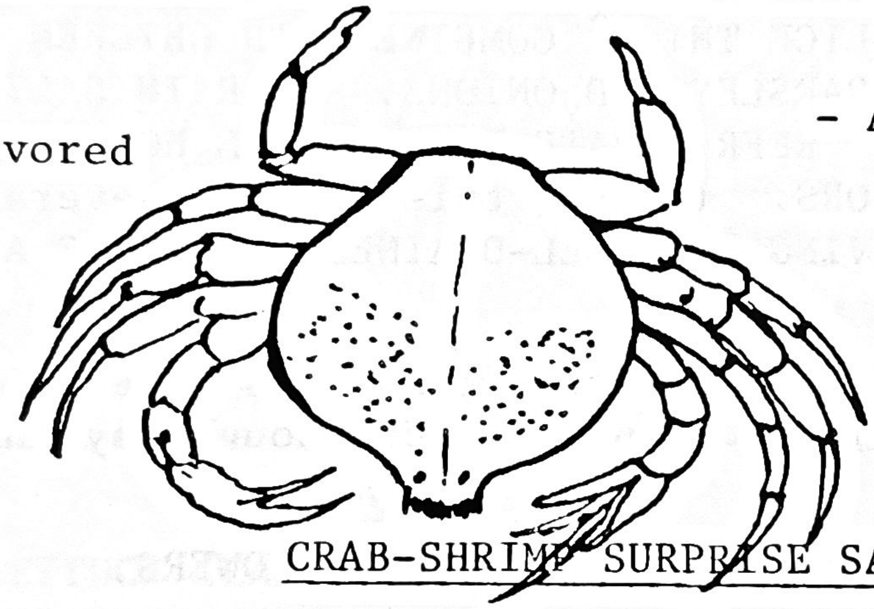
JACKIE'S CRAB MOLD

1 PACKAGE FROZEN CRAB (OR FRESH)
1 PACKAGE (8-OUNCE) CREAM CHEESE
1 CAN UNDILUTED CREAM OF SHRIMP SOUP
1 CUP MAYONNAISE
1 SMALL GRATED ONION
1/2 TO 1 CHOPPED BELL PEPPER
1/2 CUP FINELY CHOPPED CELERY

DISSOLVE ONE PACKAGE GELATIN*IN 1/4 CUP WARM WATER. ADD ALL OTHER INGREDIENTS EXCEPT CRAB AND BRING TO BOIL. SIMMER SEVERAL MINUTES; ADD CRAB AND POUR INTO GREASED FISH MOLD. CHILL.

- Alice Sanders

*unflavored



CRAB-SHRIMP SURPRISE SALAD

1 LOAF DAY-OLD BREAD

CUT OFF CRUST AND BUTTER. CUBE AND MIX WITH ONE SMALL ONION, CHOPPED. LET STAND OVERNIGHT IN REFRIGERATOR.

ADD:

1 CAN CRAB
2 CANS SHRIMP
4 HARD COOKED EGGS, CHOPPED
1 CUP DICED CELERY
2 CUPS MAYONNAISE

LET STAND IN REFRIGERATOR FIVE MORE HOURS BEFORE SERVING.

- Dorothy O'Brien

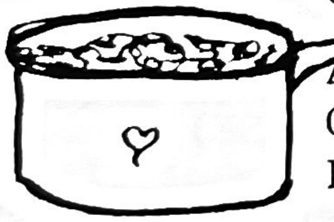
CHINESE MANDARIN SALAD

2 OUNCES CELLOPHANE NOODLES (BEAN THREADS)
1 TO 2 CHICKEN BREASTS, COOKED (TURKEY IS GOOD)
2 EGGS, PREPARED AS SHREDS (beat and pour, then layer in teflon pan, turn and slice in strips)
1/2 CUP COOKED HAM, SLIVERED (pork can be used)
1 CUCUMBER, CHOPPED FINE AND SPRINKLED WITH SALT (let stand 1/2 hour and drain)
1 STALK CELERY, SLIVERED
1 GREEN PEPPER, SLIVERED
SHREDDED CARROT

LET STAND TWO HOURS OR OVERNIGHT IN REFRIGERATOR. POUR SAUCE OVER JUST BEFORE SERVING. (SHALLOW DISH IS BEST.)

SAUCE:
1 GREEN ONION, MINCED
1 CLOVE GARLIC, MINCED
DASH OF PEPPER SAUCE (Opt.)
1/4 CUP VINEGAR
2 TABLESPOONS SOY SAUCE
1/2 TEASPOON M.S.G. (Opt.)
1/3 CUP SUGAR
2 TABLESPOONS SESAME OIL
DASH SALT

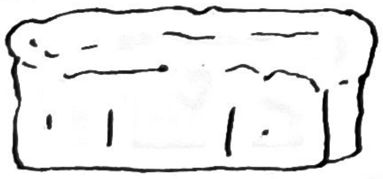
PREPARATION: COOK NOODLES IN ONE QUART BOILING WATER FOR ONE MINUTE; DRAIN AND RINSE IN COLD WATER.



ARRANGE INGREDIENTS IN SEVEN LAYERS: NOODLES ON BOTTOM, CUCUMBER, CARROT, CELERY, GREEN PEPPER, EGG, CHICKEN AND HAM.

REFRIGERATE; POUR SAUCE OVER ALL JUST BEFORE SERVING.

- Vivian Falk



SEAFOOD SALAD WONDER

1 LARGE LOAF WHITE SANDWICH BREAD. BUTTER ONE SIDE AND CUT OFF CRUSTS. CUBE.

4 HARD BOILED EGGS, MASHED
1 MED. ONION, DICED SMALL

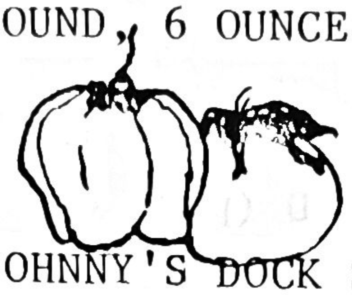
MIX WELL AND SET IN REFRIGERATOR FOR 24 HOURS IN LARGE CONTAINER, COVERED.

JUST BEFORE SERVING ADD:
1 CUP DICED CELERY
3 CUPS MAYONNAISE
2 CUPS SHRIMP OR CRAB (OR BOTH)

- Susan Neil

SPAGHETTI SALAD

1 PACKAGE SPAGHETTI (1 POUND, 6 OUNCE)
2 TO 3 TOMATOES, CHOPPED
1 GREEN PEPPER, CHOPPED



1 RED ONION, CHOPPED
1 8 OUNCE BOTTLE
ITALIAN WISHBONE DRESSING

DRESSING: 1 SMALL JAR JOHNNY'S DOCK SALAD ELEGANCE (2-3/4 OZ.)
1/4 CUP RED WINE VINEGAR 1/2 TEASPOON GARLIC POWDER

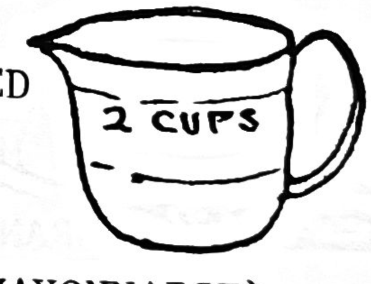
MIX TOGETHER IN BOWL AND CHILL FOR 24 HOURS BEFORE SERVING, STIRRING TWO OR THREE TIMES.

- Phyllis Rathbun

RICE SALAD

TWO CUPS RICE (COOK AS DIRECTED AND COOL THOROUGHLY)

ADD: 3 CANS SHRIMP (7 OUNCES), DRAINED
1 LARGE CAN CRUSHED PINEAPPLE, DRAINED
2 CANS WATER CHESTNUTS, SLICED
1 CUP CHOPPED WALNUTS
2 CUPS BEST FOODS MAYONNAISE
1 TABLESPOON CURRY POWDER (ADDED TO MAYONNAISE)



MIX WELL AND LET STAND TO BLEND FLAVORS. (Add more mayonnaise if necessary.)

- Phyllis Rathbun

SAUERKRAUT SALAD

Take to a Potluck or Buffet - Men really like this salad!

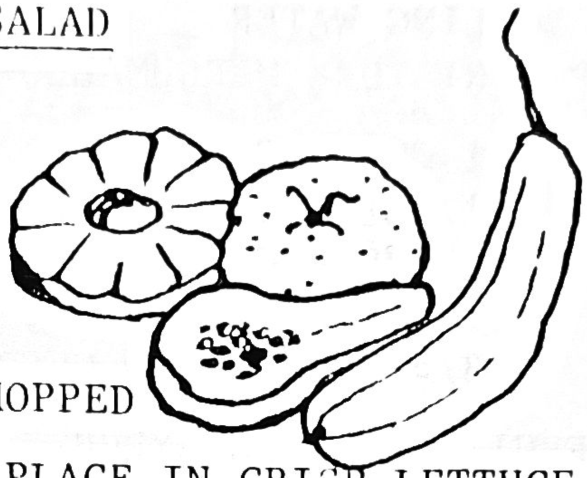
3 CUPS SAUERKRAUT
1 CUP DICED GREEN PEPPER
1/2 CUP OIL

1 CUP SLICED RED ONION
1/2 CUP SUGAR
1/2 CUP VINEGAR

COMBINE AND MARINATE.

- Joanne Button

ISLAND FRUIT SALAD



1-1/2 CUPS FRESH PINEAPPLE CHUNKS
1 CUP FRESH PAPAYA CHUNKS
3 ORANGES, PEELED AND SECTIONED
2 BANANAS, SLICED DIAGONALLY
1/2 CUP SLICED DATES
1/4 CUP MACADAMIA NUTS, COARSELY CHOPPED

COMBINE FRUITS; CHILL THOROUGHLY. PLACE IN CRISP LETTUCE CUPS. SPRINKLE NUTS OVER TOP. SERVE WITH PAPAYA SEED DRESSING..

DRESSING:
1 CUP TARRAGON VINEGAR
1 CUP SALAD OIL
1/2 MEDIUM ONION, CUT INTO CHUNKS
3 TABLESPOONS PAPAYA SEEDS
1 TEASPOON DRY MUSTARD
1 CUP SUGAR
1 TABLESPOON SALT

PLACE VINEGAR, SUGAR, SALT AND MUSTARD IN BLENDER JAR. BLEND ON LOW SPEED, GRADUALLY ADDING OIL AND PIECES OF ONION. ADD PAPAYA SEEDS; BLEND ON HIGH SPEED ONLY UNTIL SEEDS RESEMBLE COARSE GROUND PEPPER. CHILL TO BLEND FLAVORS. MAKES 3 CUPS.

(Delicious on fruit or tossed green salads!)

- Alice Sanders

SHERBET
CREAM

MOLDED ORANGE JELLO SALAD

2 PACKAGES ORANGE JELLO
1 PINT ORANGE SHERBET
2 CUPS DICED BANANA
1 #2 CAN CRUSHED PINEAPPLE, DRAINED
2 CUPS BOILING WATER
1/2 PINT WHIPPED CREAM
2 CUPS MANDARIN ORANGES, WELL-DRAINED

DISSOLVE JELLO IN HOT WATER AND ADD COLD SHERBET.

COOL UNTIL SLIGHTLY THICK. ADD REST OF INGREDIENTS AND LET SET.

SERVES 12.

- Phyllis Rathbun

APRICOT CHEESE DELIGHT

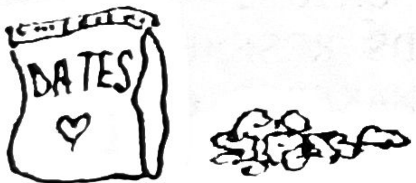
APRICO
PINEAP

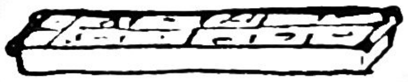
1 (1 POUND-13 OUNCE) CAN APRICOTS
1 (1 POUND-13 OUNCE) CAN CRUSHED PINEAPPLE
2 (3 OUNCE) PACKAGES ORANGE GELATIN
2 CUPS BOILING WATER
3/4 CUP MINIATURE MARSHMALLOWS

TOPPING: 1 CUP SUGAR
1 SLIGHTLY BEATEN EGG
1 CUP FRUIT SYRUP (DRAINED OFF ABOVE FRUITS)
1 CUP HEAVY CREAM, WHIPPED
3/4 CUP GRATED CHEDDAR CHEESE
3 TABLESPOONS FLOUR
2 TABLESPOONS BUTTER

DRAIN FRUITS, SAVING SYRUP. SIEVE APRICOTS. CHILL FRUITS. DISSOLVE GELATIN IN WATER; ADD 1 CUP FRUIT SYRUP. SAVE REST OF DRAINED SYRUP FOR TOPPING. CHILL UNTIL SLIGHTLY THICKENED. FOLD IN FRUITS AND MARSHMALLOWS. POUR INTO 13" x 9" x 1" PAN OR PYREX DISH. CHILL UNTIL FIRM.

TOPPING: COMBINE SUGAR AND FLOUR; BLEND IN EGG. GRADUALLY STIR IN SYRUP. STIR OVER LOW HEAT UNTIL THICKENED. REMOVE FROM HEAT. STIR IN BUTTER AND COOL. FOLD IN WHIPPED CREAM. SPREAD OVER FIRM GELATIN. SPRINKLE WITH CHEESE. CHILL. CUT INTO SQUARES. SERVES TWELVE.





WHITE FROZEN SALAD

1 THREE OUNCE PACKAGE CREAM CHEESE
1-1/2 TABLESPOONS STRAINED HONEY
4 TABLESPOONS SALAD DRESSING
1 CUP CRUSHED PINEAPPLE, DRAINED
1/2 CUP DATES, CUT
1/2 CUP NUTS, CUT
1 TABLESPOON LEMON JUICE
1/2 PINT WHIPPED CREAM

MIX SOFTENED CHEESE, SALAD DRESSING AND HONEY WITH FORK. ADD LEMON JUICE, PINEAPPLE, DATES AND NUTS. BLEND WELL. THEN ADD CREAM. FREEZE IN ICE TRAYS, COVERED WITH FOIL.

(This is my favorite holiday salad. Can easily be doubled. It will keep a good month or more in the freezer.)

- Ginny Bailey

"Happiness is like Potato Salad... when you share it with others - it's a picnic."

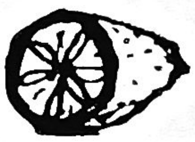
BLEU CHEESE SALAD DRESSING

2 CUPS MAYONNAISE
1/2 CUP SOUR CREAM
1/2 TEASPOON LEMON JUICE
1/2 CUP BUTTERMILK
1/2 TEASPOON GARLIC POWDER
1 4-OUNCE PKG. BLEU CHEESE

MIX ALL INGREDIENTS (EXCEPT CHEESE) TOGETHER WITH EGG BEATER. WHEN WELL BLENDED, CRUMPLE BLEU CHEESE AND ADD TO REST OF INGREDIENTS. CHILL FOR SEVERAL HOURS TO BLEND FLAVORS.

- Dorothy O'Brien

GRACE'S ROQUEFORT DRESSING



1 CUP MAYONNAISE
1 CUP SOUR CREAM
1 TABLESPOON WINE VINEGAR
1 TABLESPOON LEMON JUICE
3 OUNCES ROQUEFORT CHEESE, CRUMBLED
GRATED ONION
1 TEASPOON SALT
1 TEASPOON PEPPER
GARLIC SALT

STIR WITH FORK OR BEATER.

- Alice Sanders

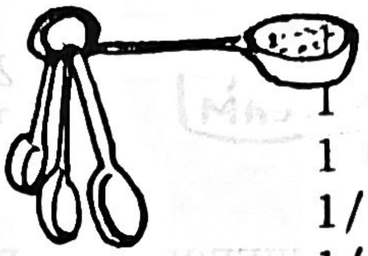
ROQUEFORT DRESSING

EQUAL PARTS ROQUEFORT CHEESE AND SMALL CURD COTTAGE CHEESE, AND SOUR CREAM. RUN THROUGH BLENDER, ADD WHITE PEPPER, THIN WITH SAUTERNE WINE.

- Judy Nack Huebner

These three dressings contributed by Ginny Bailey:

FRENCH DRESSING

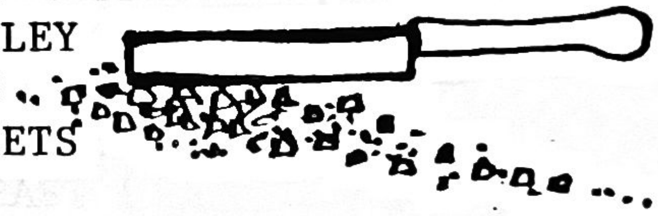


2/3 CUP CATSUP
2 CUPS SALAD OIL
2 MEDIUM ONIONS, GRATED
2 TEASPOONS SALT
1/2 TEASPOON PAPRIKA
CUP SUGAR
1 CUP VINEGAR
1 CLOVE GARLIC, MINCED
1/2 TEASPOON CLOVES
1/2 TEASPOON DRY MUSTARD
4 TABLESPOONS LEE & PERRIN MEAT SAUCE
1 TEASPOON WORCHESTERSHIRE SAUCE

MAKES ONE QUART. (Equally as good on fruit salad as on vegetable salad.)

"THAT SPECIAL SALAD DRESSING"

TWELVE GREEN ONIONS, INCLUDING STEMS
ONE RED PEPPER OR PIMIENTO
ONE GREEN PEPPER
ONE TABLESPOON PARSLEY
ONE CLOVE GARLIC
TWELVE ANCHOVY FILETS



MINCE AS FINE AS POSSIBLE AND ADD:

ONE CUP HELLMAN'S FRENCH DRESSING
ONE CUP MAYONNAISE
ONE TABLESPOON TARRAGON VINEGAR

LET STAND SEVERAL HOURS BEFORE USING.

ROQUEFORT CHEESE DRESSING

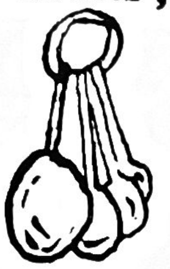
1/4 POUND COTTAGE CHEESE
3/4 POUND BLEU OR ROQUEFORT CHEESE
1-1/2 CUP MAYONNAISE
1/2 CUP SOUR CREAM OR BUTTERMILK
1 CLOVE GARLIC, CRUSHED
1/8 CUP CHOPPED GREEN ONIONS
1/8 CUP CHOPPED PARSLEY (optional)
JUICE OF 1/2 TO 1 LEMON

BEAT ALL INGREDIENTS TOGETHER WITH ELECTRIC MIXER.

FRENCH DRESSING

1 CAN TOMATO SOUP
1 TABLESPOON WORCESTERSHIRE SAUCE
1 TEASPOON SALT
1 TEASPOON MUSTARD
3 TEASPOONS GRATED ONION
1 CUP WESSON OIL
3/4 CUP VINEGAR
1 TEASPOON PAPRIKA
3/4 CUP SUGAR
3 TEASPOONS HORSERADISH
1 CLOVE GARLIC

LET STAND AT LEAST 24 HOURS, THEN STRAIN. VERY GOOD!



- Mary Mocha

CELERY SEED
PAPRIKA

TANGY DRESSING

2 TABLESPOONS CIDER VINEGAR
1/2 TEASPOON SALT
1/2 TEASPOON DRY MUSTARD
1 TEASPOON FINELY GRATED ONION
PULP AND JUICE
1/4 CUP SUGAR
1/2 TEASPOON CELERY SEED
1/2 TEASPOON PAPRIKA
1/2 TEASPOON SALAD OIL

BEAT TOGETHER VINEGAR, SUGAR, SALT, CELERY SEED, MUSTARD, PAPRIKA AND ONION. GRADUALLY BEAT IN OIL. COVER TIGHTLY AND CHILL OVERNIGHT. BEAT WITH FORK BEFORE SERVING.

GOOD ON GRAPEFRUIT SECTIONS ON LETTUCE.

THIS RECIPE IS 100 YEARS OLD, AND FROM ALABAMA (copied from P.I.)

- Mary Mocha

PAPAYA SEED

PAPAYA SEED DRESSING

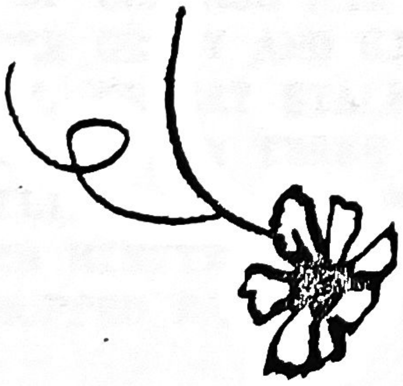
1 CUP WHITE WINE VINEGAR
1/2 CUP SUGAR (I use less)
1 TEASPOON DRY MUSTARD
2 CUPS SALAD OIL
1 SMALL ONION, MINCED
1 TEASPOON SEASONED SALT
2 TABLESPOONS FRESH PAPAYA SEEDS

PLACE VINEGAR AND DRY INGREDIENTS IN BLENDER. TURN ON AND ADD (GRADUALLY) OIL AND ONION; BLEND UNTIL SMOOTH. ADD PAPAYA SEEDS AND BLEND ONLY UNTIL THEY ARE CUT TO SIZE OF COARSELY GROUND PEPPER. MAKES ABOUT 3 CUPS. KEEPS WELL IN REFRIGERATOR.

- Alice Sanders

Tomorrow....

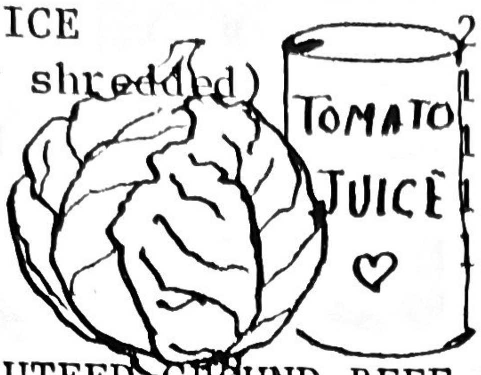
I'm going to get Organized!



Soups and Sauces

TOMATO CABBAGE SOUP

1 46 OUNCE CAN TOMATO JUICE
1 HEAD CABBAGE (coarsely shredded)
1 ONION (chopped)
1 TABLESPOON SALT
1 TEASPOON LEMON JUICE



2 BEEF BOULLION CUBES
1 CUP WATER
1 GARLIC CLOVE (minced)
1 TABLESPOON SUGAR
1/4 TEASPOON HOT PEPPER SAUCE

YOU CAN ADD ONE POUND SAUTEED GROUND BEEF, IF DESIRED.

PLACE INCREDIENTS IN LARGE POT AND SIMMER UNTIL CABBAGE IS TENDER.

- Irene Phillips

TURKEY SOUP

1 TURKEY CARCASS (GIBLETS OPTIONAL)
2 QUARTS COLD WATER
2 TEASPOONS SALT
2 SPRIGS PARSLEY
2 ONIONS, SLICED
1 BAY LEAF
1 CUP CARROT SLICES
CHOPPED PARSLEY

3/4 TEASPOON TABASCO SAUCE
2 CELERY STALKS WITH LEAVES
1/2 TEASPOON BASIL LEAVES
1/2 CUP PRECOOKED RICE
1 CUP LEFTOVER DICED TURKEY

BREAK UP CARCASS AND PLACE IN LARGE COOKING POT. ADD ANY LEFTOVER GRAVY AND GIBLETS. ADD WATER, SALT, TABASCO SAUCE, PARSLEY, CELERY STALKS, ONIONS, BASIL AND BAY LEAF. COVER AND SIMMER FOR THREE HOURS. STRAIN AND SKIM OFF FAT. REHEAT TO BOILING; ADD RICE AND CARROT SLICES; COVER AND COOK FOR FIFTEEN MINUTES OR UNTIL RICE IS TENDER. ADD DICED TURKEY AND CHOPPED PARSLEY.

- Phyllis Rathbun

"Good character, like good soup, is usually homemade."

MEATY SPLIT PEA SOUP

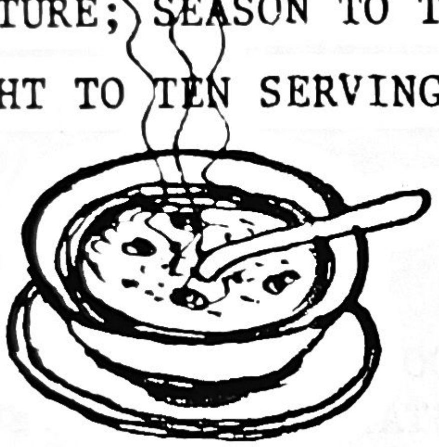
(CROCK POT)

1 POUND GROUND PORK
1 POUND DRY SPLIT PEAS (2-1/2 C)
3/4 CUPS CHOPPED ONION
1/2 CUP CHOPPED CELERY
1/2 TEASPOON DRIED MARJORAM, CRUSHED
6 CUPS WATER
2 MEDIUM POTATOES, PEELED AND DICED (2 CUPS)
2 TEASPOONS SALT
1/4 TEASPOON PEPPER

IN SKILLET, BROWN GROUND PORK; DRAIN OFF FAT AND TRANSFER TO CROCKERY COOKER. STIR IN WATER, PEAS, POTATOES, ONION, CELERY, SALT, MARJORAM, AND PEPPER. COVER AND COOK ON LOW HEAT SETTING FOR TEN TO TWELVE HOURS. BEFORE SERVING, STIR MIXTURE; SEASON TO TASTE WITH SALT AND PEPPER.

EIGHT TO TEN SERVINGS.

- Nancy Tietje



TORTILLA SOUP

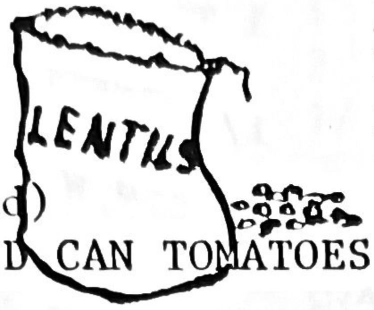
2 TABLESPOONS SALAD OIL
1 CAN (4 OZ) CHOPPED GREEN CHILIES
1 CUP TOMATOES, PEELED AND CHOPPED
1 CAN (10-3/4 OUNCE) CONDENSED CHICKEN BROTH
1-1/2 CUPS WATER
1 TEASPOON GROUND CUMIN
1 TEASPOON SALT
2 TEASPOONS WORCESTERSHIRE SAUCE
3 TORTILLAS, CUT IN 1/2" STRIPS
1/4 CUP SHREDDED CHEDDAR CHEESE
1 SMALL ONION, CHOPPED
2 GARLIC CLOVES, CRUSHED
1 CAN (10-1/2 OUNCE) CONDENSED BEEF BROTH (BOUILLON)
1-1/2 CUPS TOMATO JUICE
1 TEASPOON CHILI POWDER
1/8 TEASPOON PEPPER
1 TABLESPOON BOTTLED STEAK SAUCE

IN LARGE SAUCEPAN HEAT SALAD OIL. ADD ONION, CHILIES AND GARLIC; SAUTE UNTIL SOFT. ADD TOMATOES, BEEF AND CHICKEN BROTHS, WATER, TOMATO JUICE, CUMIN, CHILI POWDER, SALT, PEPPER, WORCESTERSHIRE SAUCE AND STEAK SAUCE. BRING SOUP TO A BOIL. REDUCE HEAT; COVER AND SIMMER FOR ONE HOUR. ADD TORTILLAS AND TURKEY AND SIMMER TEN MINUTES LONGER. LADLE INTO BOWLS AND TOP WITH SHREDDED CHEDDAR CHEESE.

- Alice Sanders

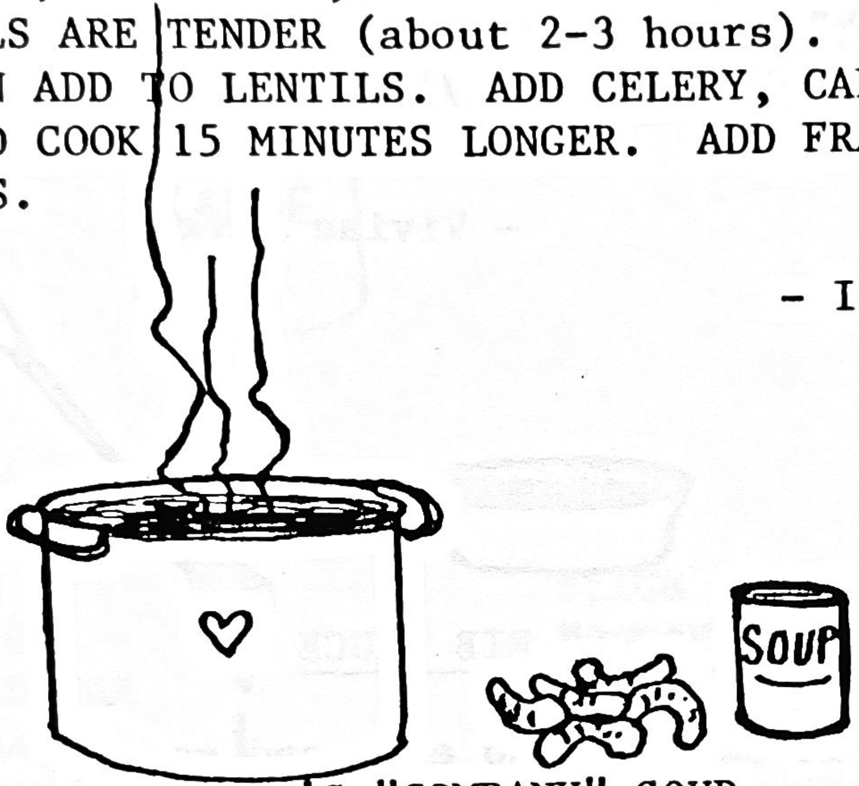
HEARTY LENTIL SOUP

1 CUP LENTILS
1 BAY LEAF
1 DASH THYME
1/2 CUP CHOPPED ONION
2 STALKS CELERY (diced)
6 CUPS WATER
2 DICED CARROTS
1-1/2 TEASPOONS SALT
1 TABLESPOON BUTTER
1 PKG. WEINERS OR KNOCKWORST
1 ONE POUND CAN TOMATOES OR TOMATO JUICE.



RINSE LENTILS, ADD WATER, BAY LEAF AND SALT. BOIL SLOWLY UNTIL LENTILS ARE TENDER (about 2-3 hours). SAUTE ONION IN BUTTER, THEN ADD TO LENTILS. ADD CELERY, CARROTS, THYME AND TOMATOES AND COOK 15 MINUTES LONGER. ADD FRANKS THE LAST FIVE MINUTES.

- Irene Phillips



MOM'S "COMPANY" SOUP

1 CAN CREAM OF MUSHROOM SOUP
1 CAN CREAM OF ASPARAGUS SOUP
1 CUP HALF N' HALF
2 TABLESPOONS SHERRY
1 CUP SHRIMP

MIX ALL TOGETHER, HEAT JUST TO SIMMER, THEN ENJOY!

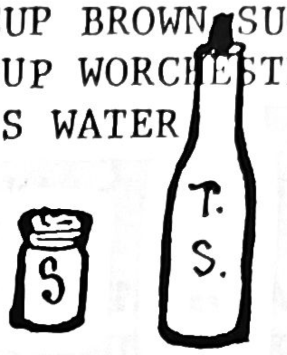
- Alice Sanders

"Friendship - the cement that can hold the world together."

BARBEQUE SAUCE

1 TEASPOON SALT
1 TEASPOON CELERY SEED
1/4 CUP VINEGAR
1 CUP CATSUP
FEW DROPS TABASCO
1 TEASPOON CHILI POWDER
1/4 CUP BROWN SUGAR
1/4 CUP WORCHESTERSHIRE SAUCE
3 CUPS WATER

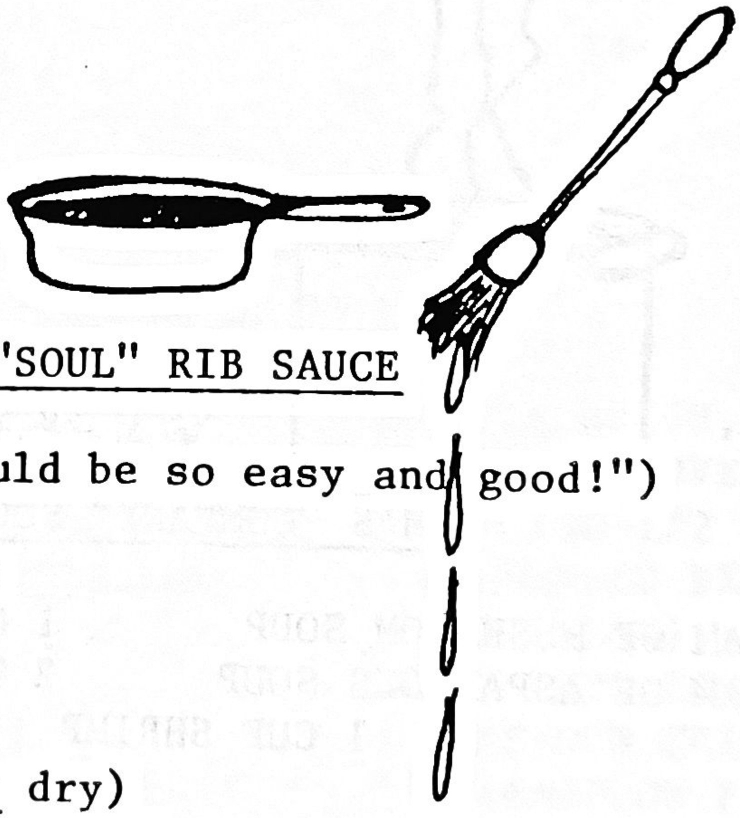
HEAT TO MIX.



USE ON RIBS, CHOPS, CHICKEN, ETC.

PLACE LEMON SLICES ON MEAT - BAKE 1/2 HOUR AT 400°. ADD SAUCE, CONTINUE BAKING ONE HOUR AT 350°.

- Vivian Falk



MMMM REAL "SOUL" RIB SAUCE

("I couldn't believe it could be so easy and good!")

PUT IN SAUCEPAN AND SIMMER:

KETCHUP
SOME BROWN SUGAR
SOME MUSTARD (wet or dry)
SOME WRIGHT'S LIQUID SMOKE

ADD, IF YOU MUST: DASH OF SOYA SAUCE & WORCHESTERSHIRE SAUCE

- Joanne Button

BARBECUE SAUCE

1/4 CUP MINCED ONION
1/2 CUP WATER
1 TABLESPOON WORCESTERSHIRE SAUCE
1/2 TEASPOON SALT
1/4 CUP VINEGAR (almost)
1/4 CUP SALAD OIL
1 CUP KETCHUP
2 TABLESPOONS BROWN SUGAR
1/4 TEASPOON PAPRIKA

MIX TOGETHER AND SIMMER. USE ON CHICKEN, SPARERIBS, ETC. (Much better than "store bought". Will keep in refrigerator for quite a while.)

BARBECUE
SAUCE
♡

- Bobbe Neil

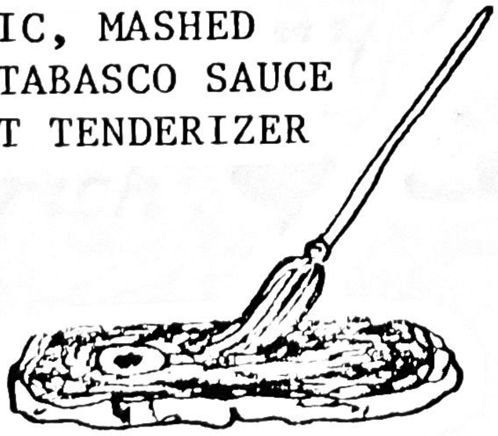
LOGGER BOOT MARINADE

1 CUP RED WINE
1/2 CUP SALAD OIL
1/3 CUP BROWN SUGAR
1/4 TEASPOON SALT
1/4 TEASPOON MARJORAM
1/4 TEASPOON ROSEMARY
1/4 CUP SOY SAUCE
1 CLOVE GARLIC, MASHED
A FEW DROPS TABASCO SAUCE
A TAD OF MEAT TENDERIZER

SLICE TWO ONIONS AND ADD TO MARINADE. POUR OVER MEAT AND REFRIGERATE OVERNIGHT OR FOR SEVERAL HOURS BEFORE COOKING.

VERY GOOD ON THE LESS TENDER CUTS OF MEAT OR WILD GAME.

- Mike Neil



"Friends are like flowers - perennials upon whom we can depend."

This and That

In thy tapestry
of Life, O' Lord
My thanks for
every stitch....
The friends who
form the patterns....
And make my Life
so rich.

APPLE BUTTER

WASH APPLES; CUT OUT STEMS AND BLOSSOM ENDS; QUARTER AND ALMOST COVER WITH WATER.

COOK UNTIL MUSHY AND WELL DONE, THEN PUT THROUGH SIEVE.

FOR EVERY CUP OF APPLE PULP, ADD ONE-HALF CUP OF SUGAR. ADD SPICES (CINNAMON & NUTMEG) TO TASTE.

COOK AT FAIRLY LOW HEAT UNTIL THICK (ABOUT TWO HOURS).

- Bev Harris

APPLE
BUTTER

SURPRISE "RASPBERRY" JAM

CHOP TWO CUPS GREEN TOMATOES (ABOUT TWO MEDIUM TOMATOES).

PLACE IN PAN WITH 1-1/2 CUPS SUGAR, BRING TO BOIL, AND BOIL FOR TEN MINUTES.

ADD ONE SMALL (3 OUNCE) BOX RASPBERRY JELLO, AND BOIL FOR TWO MORE MINUTES.

(You'll never believe it isn't real raspberries, seeds and all!)

- contributed by
Ginny Trimble

"It has been said that life has treated me harshly, and sometimes I have complained in my heart because many pleasures of human experience have been withheld from me; but when I recollect the treasures of friendship that have been bestowed upon me
I withdraw all charges against Life.
If much has been denied me, much - very much - has been given me.
So long as the memory of certain beloved friends lives in my heart . .
I shall say that life is good."

- Helen Keller -

SCALLOPED POTATOES

SAUTE: ONE SMALL ONION IN ONE-HALF CUP OF BUTTER.

FRY: ONE-HALF POUND BACON UNTIL CRISP; CRUMBLE AND RESERVE.

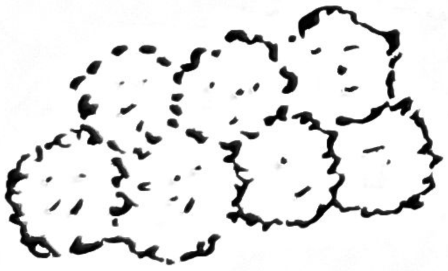
PEEL AND CUBE EIGHT LARGE, COOKED POTATOES.

TO SAUTEED ONIONS ADD 1/2 CUP FLOUR; BLEND. ADD FOUR CUPS LIGHT CREAM (HALF-N-HALF), AND STIR UNTIL THICKENED. ADD ONE TEASPOON SALT, 1/4 TEASPOON HOT PEPPER SAUCE, AND 1/2 TEASPOON MARJORAM.

WHEN MIXTURE COMES TO A BOIL, ADD ONE-HALF POUND GRATED SWISS CHEESE AND THE CRUMBLED BACON. ADD TO POTATOES AND BAKE AT 350° FOR TWENTY TO TWENTY-FIVE MINUTES.

- Bev Harris

A BUNCH OF POPCORN BALLS



ONE CUP SUGAR
ONE CUP CORN SYRUP
ONE TEASPOON VINEGAR
THREE TABLESPOONS BUTTER
ONE TEASPOON VANILLA

TWO QUARTS POPCORN

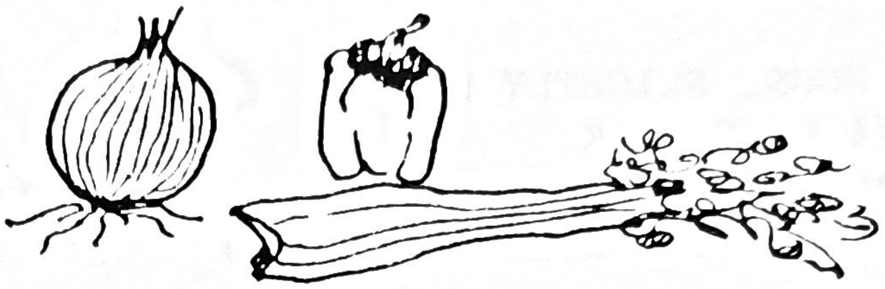
BOIL TO 250° (OR UNTIL A FEW DROPS FORM A HARD BALL WHEN DROPPED IN COLD WATER) THE FIRST FIVE INGREDIENTS.

REMOVE FROM HEAT AND STIR IN VANILLA. POUR OVER POPPED CORN, STIRRING TO MIX. WITH BUTTERED HANDS, SHAPE INTO BALLS.

- Missy Neil

To freshen leftover popcorn, put it in the freezer.

CHRISTMAS BRUNCH SAUSAGE



2 TABLESPOONS SALAD OIL
1/4 CUP CHOPPED ONION
1/4 CUP CHOPPED CELERY
1 GREEN PEPPER, CHOPPED
1/2 TEASPOON PAPRIKA
1/2 TEASPOON SALT
1 TABLESPOON WORCESTERSHIRE SAUCE
2 OR 3 POUNDS OF SAUSAGE
JUICE OF 1/2 LEMON
1/4 CUP BROWN SUGAR
1 TABLESPOON PREPARED MUSTARD
1 DASH TABASCO
1/4 CUP CIDER VINEGAR
1 TWELVE-OUNCE BOTTLE CHILI SAUCE
1/4 CUP WATER

SAUTE ONION, CELERY AND GREEN PEPPER; ADD REST OF INGREDIENTS. SIMMER FOR ONE HOUR, THEN LET STAND A DAY OR SO. (DO NOT ADD SAUSAGE AT THIS TIME TO THE SAUCE).

AN HOUR OR TWO BEFORE SERVING, SIMMER SAUSAGE IN WATER, THEN BROWN AND CUT INTO TWO OR THREE PIECES, DEPENDING UPON SIZE OF SAUSAGE. HEAT ALTOGETHER, SERVING IN CHAFING DISH.

- Mary Mocha

"I love you not only for what you are, but for what I am when I am with you,

I love you not only for what you have made of yourself, but for what you are making of me.

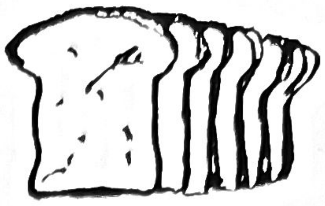
I love you because you have done more than any creed could have done to make me good and more than any fate could have done to make me happy.

You have done it without a touch, without a word, without a sigh.

You have done it by being yourself. Perhaps that is what being a friend means, after all."

- Anonymous -

SAUSAGE & EGGS FOR BRUNCH



EIGHT SLICES OF BREAD (crusts removed)
3/4 POUND GRATED CHEESE (medium or sharp)
1-1/2 POUNDS LINK SAUSAGE*(cut into 1" pieces) BROWNED and DRAINED.

SIX EGGS, SLIGHTLY BEATEN
2-3/4 CUPS MILK
1 CAN MUSHROOM SOUP (undiluted)   1 TEASPOON SALT
1 CAN SLICED MUSHROOMS (opt.)   3/4 TEASPOON DRY MUSTARD

CUT OR TEAR BREAD INTO PIECES, LAY IN 9" x 13" PAN. MIX OTHER INGREDIENTS TOGETHER AND POUR OVER BREAD.

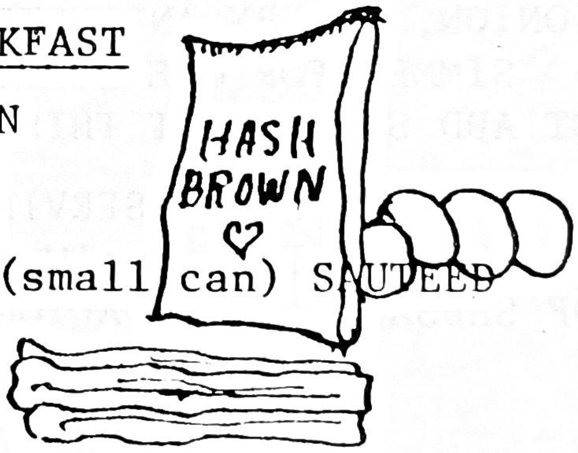
REFRIGERATE OVERNIGHT (OR CAN BE FROZEN)

BAKE FOR ONE HOUR AT 325°

* Bulk sausage can be substituted; however, buy seasoned.

- Phyllis Rathbun

GRACE'S LAYERED BREAKFAST



1. 1-1/2 POUNDS CRUMBLED COOKED BACON
2. 1 LARGE BAG HASHED BROWNS, COOKED
3. 1 DOZEN VERY MOIST SCRAMBLED EGGS
4. MUSHROOMS, ONIONS, DICED CHILIES (small can) SAUTEED IN ONE CUBE MARGARINE
5. GRATED JACK AND CHEDDAR CHEESE.

PLACE IN PAN IN ORDER GIVEN; HEAT AT 350° FOR THIRTY MINUTES.

CAN BE FROZEN.

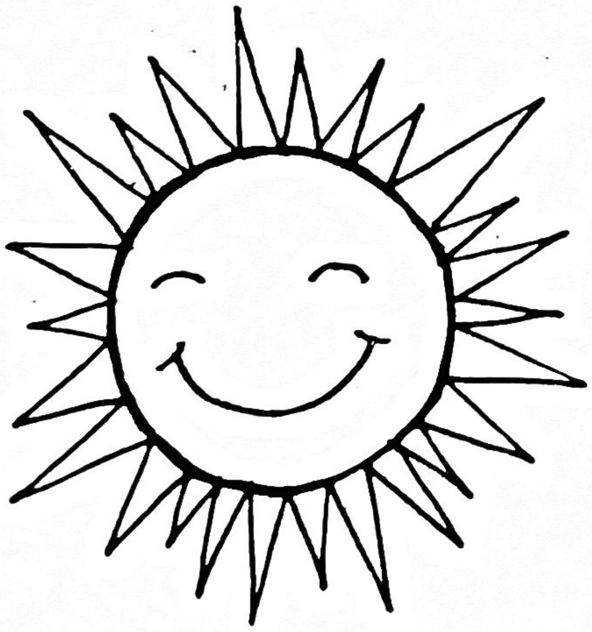
POUR SALSA ON TOP IF DESIRED.

SERVES EIGHT.   (9" x 13" pan)

- Alice Sanders

Have a

Good Day



Your
Special
Recipes
and
Thoughts